

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ROOTS CAFE	REGULAR	2019-02-05	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N
ROOTS CAFE	REGULAR	2023-02-13	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N