

| Establishment Name              | Insp. Type | Insp. Date | Fail? | Rule Cited   | Description of Violation  | Severity |
|---------------------------------|------------|------------|-------|--------------|---|----------|
| THE BLACK LOON                  | REGULAR    | 2019-08-22 | No    | 2-201.11.(A) | The person in charge failed to require food employees to submit required information.   | C        |
|                                 |            |            |       | 7-102.11     | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C        |
|                                 |            |            |       | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided.   | N        |
|                                 |            |            |       | 4-501.116    | Chemical sanitizer concentration was not accurately determined by using a test kit or other device.   | N        |
|                                 |            |            |       | 6-202.14     | Toilet room not enclosed, with a self closing, tight fitting door.  | N        |
| BABY RUTHIES TAKEOUT & SNACKBAR | NEWOWNER   | 2022-05-26 | No    | 5-205.15     | Plumbing system not properly maintained in good repair.   | C        |
|                                 |            |            |       | 6-201.11     | Floors, walls, and ceilings are not smooth and easily cleanable.  | N        |