

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited               | Description of Violation   | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
| LAKESIDE DINER     | REGULAR    | 2019-01-25 | No    | 3-301.11.(A).<br>(B).(D) | Food employees are handling ready to eat foods with bare hands.  | C        |
|                    |            |            |       | 3-501.16.(A).(2)         | PHF not maintained at 41 F or less.  | C        |
|                    |            |            |       | 3-501.17.(C)             | Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient. | C        |
|                    |            |            |       | 4-201.11                 | Equipment and/or utensils are not sufficiently durable.  | N        |
|                    |            |            |       | 4-602.13                 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.  | N        |
|                    |            |            |       | 6-501.19                 | Toilet room door is not closed.  | N        |