

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FIRE AND COMPANY	NEWOWNER	2018-06-05	No		No Violations	
FIRE AND COMPANY	REGULAR	2019-04-24	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
FIRE AND COMPANY	REGULAR	2019-09-11	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-202.12	Ventilation may cause food contamination.	N
FIRE AND COMPANY	REGULAR	2022-06-08	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.13	Improper thawing.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-303.11	Insufficient lighting provided.	N
FIRE AND COMPANY	REGULAR	2023-06-20	No	3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				7-201.11	Improper storage of poisonous or toxic materials.	C