

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FLATLANDERS BBQ	REGULAR	2019-03-20	No	4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-203.13	Inadequate number of service sinks.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
FLATLANDERS BBQ	REGULAR	2019-08-30	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				5-203.13	Inadequate number of service sinks.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
FLATLANDERS BBQ	REGULAR	2021-05-27	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-304.11	Insufficient ventilation provided.	N
FLATLANDERS BBQ	REGULAR	2022-05-04	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N