

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WEASELS WICKED GOOD BBQ	NEWOWNER	2019-08-21	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-603.11.(A)	There is no consumer advisory.	C
WEASELS WICKED GOOD BBQ	REGULAR	2020-10-14	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(B).(4)	Food in unmarked containers or packages not marked or that exceed 4 hour limit are not discarded.	C
				3-501.13	Improper thawing.	N
				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
WEASELS WICKED GOOD BBQ	REGULAR	2021-07-17	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-201.11.(B)	Food prepared in a private home is being used or offered for human consumption.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-603.14	Equipment food contact surfaces and utensils are not being effectively washed.	N
				4-302.14	No chemical test kit available.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-103.12	Water not under pressure provided to all fixtures, equipment, and non-food equipment that is to use water.	N
				5-403.12	Non-sewage liquids not properly drained.	N
				5-501.16.(A). (B)	Insufficient number / size waste storage / receptacles.	N