

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DICKS RESTAURANT	REGULAR	2019-03-20	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
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(B)	Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.13	Inadequate number of service sinks.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.11	The physical facilities are in disrepair.	N
DICKS RESTAURANT	FOLLOW_UP_ FULL	2019-05-01	No	5-203.13	Inadequate number of service sinks.	N
DICKS RESTAURANT	REGULAR	2024-02-07	No		No Violations	