

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
COOKS LOBSTER & ALE HOUSE	REGULAR	2019-05-29	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				2-301.15	Food Employees washing hands in other than an approved hand wash facility.	N
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-302.14	No chemical test kit available.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				4-603.14	Equipment food contact surfaces and utensils are not being effectively washed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
COOKS LOBSTER & ALE HOUSE	FOLLOW_UP_FULL	2019-06-14	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C