

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GILLETTE FRIES	REGULAR	2018-10-03	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
GILLETTE FRIES	REGULAR	2019-10-04	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.11	Equipment in disrepair.	N