

| 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).<br>(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        |