

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUCKFAT BEER GARDEN	REGULAR	2019-01-23	No	3-501.13	Improper thawing.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
DUCKFAT FRY SHACK	REGULAR	2019-08-13	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
DUCKFAT BEER GARDEN	REGULAR	2020-02-14	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
DUCKFAT BEER GARDEN	REGULAR	2021-09-30	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				3-502.12.(A)	Establishment using Reduced Oxygen packaging without controlling the growth and toxin formation of Clostridium botulinum, and the growth of Listeria monocytogenes.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
DUCKFAT BEER GARDEN	REGULAR	2022-05-05	No		No Violations	
DUCKFAT BEER GARDEN	REGULAR	2023-05-18	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C