

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE SHIPYARD BREWHAUS	REGULAR	2019-03-15	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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
THE SHIPYARD BREWHAUS	REGULAR	2023-02-27	No	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
				2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				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
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-204.117.(A)	Ware washing machine not equipped to automatically dispense detergent and sanitizer.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.11	The physical facilities are in disrepair.	N