

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
QUINNS BARDEGA	REGULAR	2021-11-23	Yes	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
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-205.11.(A)	Hand wash facility not accessible.	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
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N
QUINNS BARDEGA	REGULAR	2022-04-01	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.12	Food being stored in prohibited area(s).	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
QUINNS BARDEGA	REGULAR	2022-09-13	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-501.14.(A)	Ventilation not clean.	N
QUINNS BARDEGA	REGULAR	2023-02-21	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-305.11	Food not protected from contamination during storage.	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
				4-903.11.(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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
QUINNS BARDEGA	REGULAR	2023-06-07	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				3-501.13	Improper thawing.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				6-501.12	The physical facilities are not clean.	N