

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BASTIONS TAVERN	REGULAR	2019-11-20	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	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
				4-302.14	No chemical test kit available.	N
				5-103.12	Water not under pressure provided to all fixtures, equipment, and non-food equipment that is to use water.	N
				5-202.13	Air gap required.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
BASTIONS TAVERN	REGULAR	2023-03-29	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				6-404.11	Distressed merchandise improperly stored.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N