

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OTHER SIDE DINER	NEWOWNER	2019-04-16	No		No Violations	
OTHER SIDE DINER	REGULAR	2019-05-09	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
OTHER SIDE DINER	REGULAR	2019-11-20	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-501.16	Mops are not being properly stored.	N
OTHER SIDE DINER	REGULAR	2021-09-16	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
OTHER SIDE DINER	REGULAR	2022-09-28	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				6-303.11	Insufficient lighting provided.	N
OTHER SIDE DINER	REGULAR	2023-03-20	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
OTHER SIDE DINER	REGULAR	2024-03-11	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N

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				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-501.12	The physical facilities are not clean.	N