

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LUKES LOBSTER	REGULAR	2019-05-20	No		No Violations	
LUKES LOBSTER	REGULAR	2019-07-25	No	6-501.14.(A)	Ventilation not clean.	N
LUKES LOBSTER	REGULAR	2020-01-24	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				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
LUKES LOBSTER	REGULAR	2022-02-02	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
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-501.12	The physical facilities are not clean.	N
LUKES LOBSTER	REGULAR	2023-04-11	No	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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
LUKES LOBSTER	REGULAR	2023-07-19	Yes	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
				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
				3-307.11	Food not protected from other sources of contamination.	N
				5-202.13	Air gap required.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.14.(A)	Ventilation not clean.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LUKES LOBSTER	REGULAR	2023-12-28	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-302.14	No chemical test kit available.	N
				5-202.13	Air gap required.	C
				6-501.16	Mops are not being properly stored.	N