

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PARIS HILL COUNTRY CLUB	REGULAR	2018-09-06	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	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
				4-302.14	No chemical test kit available.	N
PARIS HILL COUNTRY CLUB	REGULAR	2020-06-09	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-502.11.(B)	Food Temperature measuring devices not calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.	N
				5-203.13	Inadequate number of service sinks.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
PARIS HILL COUNTRY CLUB	REGULAR	2020-06-24	Yes	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.12	Food being stored in prohibited area(s).	N
				4-302.14	No chemical test kit available.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				5-203.14	Backflow prevention device not installed when required.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				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
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-201.14	Unacceptable use of carpeting.	N
PARIS HILL COUNTRY CLUB	FOLLOW_UP_FULL	2020-07-06	Yes	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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.14	Unacceptable use of carpeting.	N
PARIS HILL COUNTRY CLUB	FOLLOW_UP_FULL	2020-07-29	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.14	Unacceptable use of carpeting.	N
PARIS HILL COUNTRY CLUB	REGULAR	2023-07-05	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-305.11	Food not protected from contamination during storage.	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.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N

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				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-201.14	Unacceptable use of carpeting.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
PARIS HILL COUNTRY CLUB	FOLLOW_UP_ FULL	2023-07-25	No	2-102.12	No Certified Food Protection Manager.	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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				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
				6-501.11	The physical facilities are in disrepair.	N
				6-201.14	Unacceptable use of carpeting.	N