

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BURGER KING # 1071	REGULAR	2021-11-15	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-501.11	Equipment in disrepair.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N