| Establishment Name     | Insp. Type | Insp. Date | Fail? | Rule Cited           | Description of Violation  | Severity |
|------------------------|------------|------------|-------|----------------------|---|----------|
| STROUDWATER DISTILLERY | REGULAR    | 2019-09-30 | No    | 6-301.14             | Hand wash signage not provided for employee hand sink or lavatory.  | N        |
|                        |            |            |       | 4-602.11.(E)         | Non-potentially hazardous food<br>contact surfaces are not cleaned<br>with proper frequency.  | N        |
| STROUDWATER DISTILLERY | REGULAR    | 2021-10-26 | No    | 2-102.11.(A).<br>(B) | C: The person in charge could not<br>demonstrate required knowledge,<br>either by complying with this code<br>and no critical violations during this<br>inspection or not having a current<br>CFPM certificate. | С        |
|                        |            |            |       | 6-301.14             | Hand wash signage not provided for employee hand sink or lavatory.  | N        |
|                        |            |            |       | 4-602.11.(E)         | Non-potentially hazardous food<br>contact surfaces are not cleaned<br>with proper frequency.  | N        |
|                        |            |            |       | 3-305.11             | Food not protected from contamination during storage.   | N        |
|                        |            |            |       | 4-602.13             | Non-food contact surfaces are not<br>cleaned at a frequency necessary to<br>preclude accumulation of soil<br>residues.  | N        |
|                        |            |            |       | 4-301.14             | Ventilation hood systems not adequate.  | N        |
| STROUDWATER DISTILLERY | REGULAR    | 2022-10-11 | Yes   | 6-301.12             | Sanitary towels / hand drying device<br>not provided for hand wash sink or<br>lavatory.   | N        |
|                        |            |            |       | 3-203.12             | Shell stock identification not properly maintained.   | С        |
|                        |            |            |       | 3-302.11.(A).(2)     | Different types of Raw animal foods<br>are not stored in a way to prevent<br>cross contamination with each other<br>during storage, preparation, holding,<br>or display.  | с        |
|                        |            |            |       | 4-601.11.(A)         | Equipment food-contact surfaces and<br>utensils are not clean to sight and<br>touch.  | с        |
|                        |            |            |       | 3-501.18.(A)         | PHF, Ready-to-Eat food not<br>discarded when food exceeds<br>temperature and time combination as<br>specified in 3-501.17.(A).  | С        |
|                        |            |            |       | 3-603.11.(A)         | There is no consumer advisory.  | С        |
|                        |            |            |       | 3-305.11             | Food not protected from contamination during storage.   | N        |
|                        |            |            |       | 4-301.14             | Ventilation hood systems not adequate.  | N        |
| STROUDWATER DISTILLERY | REGULAR    | 2023-03-08 | No    | 3-202.15             | Food packages are not in good condition and do not protect the integrity of the contents.   | с        |
|                        |            |            |       | 3-501.18.(A)         | PHF, Ready-to-Eat food not<br>discarded when food exceeds<br>temperature and time combination as<br>specified in 3-501.17.(A).  | с        |
|                        |            |            |       | 6-501.12             | The physical facilities are not clean.  | Ν        |