

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LAURIES LUNCH ON THE GO	REGULAR	2019-10-02	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
LAURIES LUNCH ON THE GO	REGULAR	2021-10-04	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	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
				4-302.14	No chemical test kit available.	N
				4-603.15	Correct washing procedures not being followed.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C