

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
COPPER BRANCH	REGULAR	2020-02-06	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	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
				4-603.16	Correct rinsing procedures not being followed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.16	Mops are not being properly stored.	N
COPPER BRANCH	REGULAR	2021-08-25	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				6-501.12	The physical facilities are not clean.	N
COPPER BRANCH	REGULAR	2022-06-03	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
NOSH TACO	REGULAR	2023-12-27	No		No Violations	