

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NAVIS CAFE	REGULAR	2021-06-22	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				5-103.11.(B)	Insufficient hot water supply.	C
NAVIS CAFE	REGULAR	2022-02-28	No	3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
NAVIS CAFE	REGULAR	2023-02-01	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	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
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
NAVIS CAFE	REGULAR	2023-08-10	No	3-403.11.(D)	Reheating for hot holding exceeded 2 hours to meet temperature required.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.15	Cooked foods improperly cooled.	N
				6-501.12	The physical facilities are not clean.	N
NAVIS CAFE	REGULAR	2024-03-07	No	3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N