

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BARRY'S KITCHEN	REGULAR	2021-02-05	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
SAMI'S CUISANE & COCKTAILS	NEWOWNER	2022-12-09	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-304.11	Insufficient ventilation provided.	N