

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
COOPS PLACE	REGULAR	2018-11-02	No	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(A)	There is no consumer advisory.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-602.11.(A). (B)	Packaged food not properly labeled.	N
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.11	Equipment in disrepair.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
COOPS PLACE	REGULAR	2020-03-11	Yes	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-602.11.(A). (B)	Packaged food not properly labeled.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				3-305.11	Food not protected from contamination during storage.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-302.15.(A)	Fruits/vegetables not washed.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
COOPS PLACE	FOLLOW_UP_FULL	2020-11-13	No	3-403.11.(C)	PHF Ready-to-Eat food taken from commercially processed, hermetically sealed container not heated to 135 F for hot holding.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N