

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EVOLVE NUTRITION	REGULAR	2022-04-04	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-302.11	Food employee fingernails are unacceptable.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-302.14	No chemical test kit available.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N
				6-501.19	Toilet room door is not closed.	N
				5-501.16.(A). (B)	Insufficient number / size waste storage / receptacles.	N
EVOLVE NUTRITION	FOLLOW_UP_FULL	2022-04-27	No	2-302.11	Food employee fingernails are unacceptable.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N
				5-501.15.(A)	Outside receptacle or waste handling unit used for refuse, recyclables, or returnables used with materials containing food residue does not have tight-fitting lids, doors, or covers.	N
EVOLVE NUTRITION	NEWOWNER	2023-09-14	No		No Violations	