

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MINI WINNIES	REGULAR	2021-07-17	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
MINI WINNIES	REGULAR	2022-07-15	No		No Violations	
MINI WINNIES	REGULAR	2022-07-15	Yes	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				5-205.11.(A)	Hand wash facility not accessible.	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
				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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-904.11.(A).(C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
MINI WINNIES	REGULAR	2023-07-14	No	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-302.14	No chemical test kit available.	N