| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-----------------------|------------|------------|-------|----------------------|---|----------|
| SMOKIN J'S WICKED BBQ | REGULAR | 2021-10-05 | No | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| SMOKIN J'S WICKED BBQ | REGULAR | 2023-08-24 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 4-301.11 | Insufficient hot holding and/or cold holding equipment. | N |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 6-501.111.(B) | Not routinely inspecting premises for evidence of pests. | с |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-903.11.(A). (C) | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 5-402.14 | Sewage / liquid waste not properly removed. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| SMOKIN J'S WICKED BBQ | REGULAR | 2023-09-30 | No | | No Violations | |