

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|----------------------|--|----------|
| MIKEYS FOOD FRIES | REGULAR | 2021-09-21 | No | 4-904.11.(B) | Eating utensils not properly handled, displayed, dispensed. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| MIKEYS FOOD FRIES | REGULAR | 2022-10-04 | No | 4-602.11.(C) | Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours. | C |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 5-203.14 | Backflow prevention device not installed when required. | C |
| | | | | 5-401.11 | Sewage holding tank is not properly designed. | N |
| MIKEYS FOOD FRIES | REGULAR | 2023-10-03 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |