

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MIKEYS SAUSAGE	REGULAR	2022-09-19	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
MIKEYS SAUSAGE	REGULAR	2022-10-04	No	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
				3-307.11	Food not protected from other sources of contamination.	N
				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 SAUSAGE	REGULAR	2023-09-19	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C