

| Establishment Name | Insp. Type     | Insp. Date | Fail? | Rule Cited            | Description of Violation   | Severity |
|--------------------|----------------|------------|-------|-----------------------|--|----------|
| MIGUELS RESTAURANT | REGULAR        | 2022-12-28 | Yes   | 2-102.12              | No Certified Food Protection Manager.  | N        |
|                    |                |            |       | 2-301.14              | Food employees are not cleaning their hands and exposed portions of their arms as required.                        | C        |
|                    |                |            |       | 3-501.14.(A)          | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.    | C        |
|                    |                |            |       | 3-501.16.(A).(2)      | PHF not maintained at 41 F or less.  | C        |
|                    |                |            |       | 3-501.17.(D)          | Date marking system used at the Eating Establishment does not meet the criteria list in code.                      | C        |
|                    |                |            |       | 3-501.15              | Cooked foods improperly cooled.  | N        |
|                    |                |            |       | 4-301.11              | Insufficient hot holding and/or cold holding equipment.  | N        |
|                    |                |            |       | 4-204.112.(B).<br>(C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.                  | 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        |
|                    |                |            |       | 3-302.15.(A)          | Fruits/vegetables not washed.  | N        |
|                    |                |            |       | 4-903.11.(B)          | Clean equipment and utensils not stored by being covered/ inverted/ or self draining.                              | N        |
|                    |                |            |       | 4-501.12              | Cutting surfaces not easily cleanable.   | N        |
|                    |                |            |       | 4-602.13              | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.      | N        |
|                    |                |            |       | 5-202.13              | Air gap required.  | C        |
|                    |                |            |       | 6-501.11              | The physical facilities are in disrepair.  | N        |
|                    |                |            |       | 6-304.11              | Insufficient ventilation provided.   | N        |
| MIGUELS RESTAURANT | FOLLOW_UP_FULL | 2023-01-10 | No    | 2-301.14              | Food employees are not cleaning their hands and exposed portions of their arms as required.                        | C        |
|                    |                |            |       | 6-301.12              | Sanitary towels / hand drying device not provided for hand wash sink or lavatory.                                  | N        |
|                    |                |            |       | 3-501.15              | Cooked foods improperly cooled.  | N        |
|                    |                |            |       | 3-305.11              | Food not protected from contamination during storage.  | N        |
|                    |                |            |       | 3-304.12              | Improper between-use storage of in-use utensils.   | N        |
|                    |                |            |       | 4-602.13              | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.      | N        |
|                    |                |            |       | 6-501.11              | The physical facilities are in disrepair.  | N        |