

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LUCILLE'S HOMEMADE DONUTS / STEVEN'S LUNCH BOX	REGULAR	2023-02-22	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
LUCILLE'S HOMEMADE DONUTS / STEVEN'S LUNCH BUS	REGULAR	2023-06-12	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
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				4-102.11.(B).(2)	Single-service/single-use articles are not clean.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N
				6-202.11	Lights not shielded.	N