

| Establishment Name     | Insp. Type | Insp. Date | Fail? | Rule Cited            | Description of Violation  | Severity |
|------------------------|------------|------------|-------|-----------------------|---|----------|
| COUNTRYSIDE RESTAURANT | NEWOWNER   | 2022-10-18 | 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        |
|                        |            |            |       | 4-204.112.(B).<br>(C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.   | N        |
|                        |            |            |       | 4-903.11.(A).<br>(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        |
|                        |            |            |       | 4-101.19              | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.                      | N        |
|                        |            |            |       | 4-501.11              | Equipment in disrepair.   | 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        |
|                        |            |            |       | 6-501.11              | The physical facilities are in disrepair.   | N        |
|                        |            |            |       | 6-501.12              | The physical facilities are not clean.  | N        |