

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|------------------|--|----------|
| SOOK | REGULAR | 2023-09-27 | No | 2-301.15 | Food Employees washing hands in other than an approved hand wash facility. | N |
| | | | | 2-301.12 | Food employees are not following proper hand cleaning procedures. | C |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 3-101.11 | Food is adulterated, not safe or honestly presented. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-305.14 | Unpackaged food not protected during preparation. | N |
| | | | | 4-501.14 | Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |