

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HERITAGE ON 9 RESTAURANT & TAVERN	REGULAR	2019-07-12	No	2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-203.12	Shell stock identification not properly maintained.	C
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit )	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-302.14	No chemical test kit available.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N