

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HELEN S DUNN SCHOOL	REGULAR	2018-01-26	No	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
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-501.11	The physical facilities are in disrepair.	N
HELEN S DUNN SCHOOL	REGULAR	2019-01-25	No	3-302.12	Food/ingredients containers not properly labeled.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
HELEN S DUNN SCHOOL	REGULAR	2020-01-22	No	4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	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
				4-501.11	Equipment in disrepair.	N
HELEN S DUNN SCHOOL	REGULAR	2021-05-19	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
HELEN S DUNN SCHOOL	REGULAR	2022-03-29	No	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
				3-305.14	Unpackaged food not protected during preparation.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
HELEN S DUNN SCHOOL	REGULAR	2023-03-16	No	4-903.11.(A). (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