

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HOLDEN SCHOOL	REGULAR	2018-01-10	No	2-102.12	No Certified Food Protection Manager.	N
				2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				6-404.11	Distressed merchandise improperly stored.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
HOLDEN SCHOOL	REGULAR	2018-10-19	No	3-307.11	Food not protected from other sources of contamination.	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
HOLDEN SCHOOL	REGULAR	2019-11-08	No	4-501.11	Equipment in disrepair.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
HOLDEN SCHOOL	REGULAR	2021-12-15	No	5-202.13	Air gap required.	C
HOLDEN SCHOOL	REGULAR	2022-10-25	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
HOLDEN SCHOOL	REGULAR	2024-03-18	No	5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N