| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---|---|---|---|---|---|---|
| BACKWOODS EATERY & TAVERN | REGULAR | 2026-03-03 | Yes | 2-301.12 | Food employees are not following proper hand cleaning procedures. | C |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 3-302.11.(A).(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.11.(A) | Food contact surfaces are not cleaned between uses. | C |
| | | | | 3-501.17.(A).(E) | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | 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 |
| | | | | 3-304.14.(B).(2) | Wiping cloths not laundered daily. | N |
| | | | | 4-903.11.(D) | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages. | N |
| | | | | 5-103.11.(B) | Insufficient hot water supply. | C |
| | | | | 5-203.13 | Inadequate number of service sinks. | N |
| | | | | 5-501.15.(A) | Outside receptacle or waste handling unit used for refuse, recyclables, or returnables used with materials containing food residue does not have tight-fitting lids, doors, or covers. | N |
| | | | | 5-501.16.(A).(B) | Insufficient number / size waste storage / receptacles. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| BACKWOODS EATERY & TAVERN | FOLLOW_UP_FULL | 2026-03-18 | No | 4-602.11.(A) | Food contact surfaces are not cleaned between uses. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 3-501.17.(A).(E) | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code. | C |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-903.11.(D) | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages. | N |
| | | | | 5-202.14 | Backflow prevention device does not meet the design standard. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |