

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BIG MOOSE INN & FREDERICAS RESTAURANT	REGULAR	2019-09-17	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
BIG MOOSE INN & FREDERICAS RESTAURANT	REGULAR	2019-09-17	No	9-A.(7)	Toxic materials are not properly labeled and stored.	C
BIG MOOSE INN	REGULAR	2022-09-15	No		No Violations	