

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| FOXCROFT ACADEMY | REGULAR | 2018-01-18 | No | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| FOXCROFT ACADEMY | REGULAR | 2019-01-04 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| FOXCROFT ACADEMY | REGULAR | 2019-10-23 | 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 |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| FOXCROFT ACADEMY | REGULAR | 2020-10-08 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-501.114.(C).(2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| FOXCROFT ACADEMY | REGULAR | 2022-03-22 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 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 |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| FOXCROFT ACADEMY | REGULAR | 2023-03-28 | No | 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 |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| FOXCROFT ACADEMY | REGULAR | 2024-02-13 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-203.12.(A) | Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit) | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |