

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
COMMUNITY HIGH SCHOOL & CATERING	REGULAR	2018-03-22	No	4-501.111	Hot water for sanitization in manual ware washing is under 171 F.	C
				3-403.11.(C)	PHF Ready-to-Eat food taken from commercially processed, hermetically sealed container not heated to 135 F for hot holding.	C
COMMUNITY HIGH SCHOOL & CATERING	REGULAR	2019-01-22	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-302.14	No chemical test kit available.	N
				6-202.11	Lights not shielded.	N
COMMUNITY HIGH SCHOOL & CATERING	REGULAR	2020-02-10	No	4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	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
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				6-501.19	Toilet room door is not closed.	N
COMMUNITY HIGH SCHOOL & CATERING	REGULAR	2021-06-04	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-901.11.(B)	Wiping cloths are being used to dry utensils.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-501.110	Dressing rooms / lockers not used.	N
COMMUNITY HIGH SCHOOL & CATERING	REGULAR	2022-06-03	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.11	The physical facilities are in disrepair.	N
COMMUNITY HIGH SCHOOL & CATERING	REGULAR	2023-03-23	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				3-307.11	Food not protected from other sources of contamination.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N