

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MCLAUGHLINS FAMILY RESTAURANT	NEWOWNER	2020-07-29	No	7-201.11	Improper storage of poisonous or toxic materials.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	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
MCLAUGHLINS FAMILY RESTAURANT	REGULAR	2023-01-11	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-501.19	Toilet room door is not closed.	N
				6-501.11	The physical facilities are in disrepair.	N