

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BATH GOLF CLUB	REGULAR	2019-06-10	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-102.12	No Certified Food Protection Manager.	N
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-501.13	Improper thawing.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-202.12	Ventilation may cause food contamination.	N
				6-501.14.(A)	Ventilation not clean.	N
BATH GOLF CLUB	FOLLOW_UP_ FULL	2019-06-11	No	2-102.12	No Certified Food Protection Manager.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
LONGREACH KITCHEN & CATERING	NEWOWNER	2021-05-17	No	4-302.14	No chemical test kit available.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C