

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
J R MAXWELL & CO	REGULAR	2019-03-26	No	2-103.11.(D)	The Person in Charge did not ensure that employees are effectively cleaning their hands.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-203.12	Shell stock identification not properly maintained.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-101.18	Cooking equipment with a per fluorocarbon resin coating not being used or cleaned with nonscoring or nonscratching 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
				4-302.14	No chemical test kit available.	N
J R MAXWELL & CO	REGULAR	2023-10-20	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.15	Cooked foods improperly cooled.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-501.11	Equipment in disrepair.	N
				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
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
J R MAXWELL & CO	FOLLOW_UP_FULL	2023-11-07	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
J R MAXWELL & CO	REGULAR	2024-04-11	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-305.11	Food not protected from contamination during storage.	N
				6-501.11	The physical facilities are in disrepair.	N