

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MAES CAFE	REGULAR	2019-01-08	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
MAES CAFE	REGULAR	2022-01-10	No	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
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.11	Equipment in disrepair.	N