

| 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 |