

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SPINNEYS LLC	REGULAR	2018-08-13	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
SPINNEYS LLC	REGULAR	2018-08-13	No		No Violations	
SPINNEYS	NEWOWNER	2022-07-06	No		No Violations	
SPINNEYS	REGULAR	2023-09-21	No	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
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
SPINNEYS	REGULAR	2023-09-21	No	9-A.(6)	No Material Safety Data Sheet available on the premises.	N
				2-C.(7)	Toilet facilities, including the toilet room and fixtures, are not properly maintained, clean, adequately vented, and/or free of objectionable odors.	N