

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THOMPSONS RESTAURANT	REGULAR	2019-09-26	Yes	2-102.12	No Certified Food Protection Manager.	N
				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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-701.11.(A)	Food that is unsafe, adulterated, or not honestly presented has not been discarded, or properly reconditioned.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-302.14	No chemical test kit available.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				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
				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N