

| Establishment Name       | Insp. Type     | Insp. Date | Fail? | Rule Cited            | Description of Violation  | Severity |
|--------------------------|----------------|------------|-------|-----------------------|---|----------|
| NAUTILUS SEAFOOD & GRILL | REGULAR        | 2023-09-25 | Yes   | 2-102.12              | No Certified Food Protection Manager.   | N        |
|                          |                |            |       | 6-301.14              | Hand wash signage not provided for employee hand sink or lavatory.  | N        |
|                          |                |            |       | 3-201.11.(B)          | Food prepared in a private home is being used or offered for human consumption.   | C        |
|                          |                |            |       | 3-302.11.(A).(2)      | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.            | C        |
|                          |                |            |       | 3-603.11.(A)          | There is no consumer advisory.  | C        |
|                          |                |            |       | 4-302.12.(A)          | Inadequate number of food temperature measuring devices provided.   | N        |
|                          |                |            |       | 4-904.11.(A). (C)     | Single service/use items are improperly handled/stored/displayed/dispensed.   | N        |
|                          |                |            |       | 4-302.14              | No chemical test kit available.   | N        |
|                          |                |            |       | 4-501.110             | The mechanical ware washing equipment wash solution temperature was too low.  | N        |
|                          |                |            |       | 5-205.15              | Plumbing system not properly maintained in good repair.   | 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        |
|                          |                |            |       | 6-501.14.(A)          | Ventilation not clean.  | N        |
| NAUTILUS SEAFOOD & GRILL | FOLLOW_UP_FULL | 2023-10-31 | No    | 2-102.12              | No Certified Food Protection Manager.   | N        |
|                          |                |            |       | 3-203.12              | Shell stock identification not properly maintained.   | C        |
|                          |                |            |       | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.                                    | N        |
|                          |                |            |       | 3-302.11.(A).(2)      | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.            | C        |
|                          |                |            |       | 4-302.12.(A)          | Inadequate number of food temperature measuring devices provided.   | N        |
|                          |                |            |       | 4-903.11.(B)          | Clean equipment and utensils not stored by being covered/ inverted/ or self draining.   | N        |
|                          |                |            |       | 4-903.11.(A). (C)     | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used. | N        |
|                          |                |            |       | 4-402.11              | Unacceptable installation of equipment.   | N        |
|                          |                |            |       | 4-501.19              | The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .                         | N        |

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|                          |            |            |       | 4-602.13                 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.                        | N        |
|                          |            |            |       | 5-403.12                 | Non-sewage liquids not properly drained.   | N        |
|                          |            |            |       | 6-201.11                 | Floors, walls, and ceilings are not smooth and easily cleanable.   | N        |
| NAUTILUS SEAFOOD & GRILL | NEWOWNER   | 2024-03-01 | No    |                          | No Violations  |          |
| NAUTILUS SEAFOOD & GRILL | NEWOWNER   | 2024-03-20 | No    | 3-302.11.(A).<br>(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N        |
|                          |            |            |       | 4-703.11                 | Manual and/or mechanical methods of sanitizing incomplete.   | C        |
|                          |            |            |       | 4-904.11.(A).<br>(C)     | Single service/use items are improperly handled/stored/displayed/dispensed.  | N        |
|                          |            |            |       | 5-103.11.(B)             | Insufficient hot water supply.   | C        |
|                          |            |            |       | 6-501.14.(A)             | Ventilation not clean.   | N        |