

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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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). (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). (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