

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RIDGETOP RESTAURANT	REGULAR	2020-01-21	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(A). (B)	Packaged food not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N