

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
REGGIES I	REGULAR	2018-07-26	No	2-102.12	No Certified Food Protection Manager.	N
				3-305.11	Food not protected from contamination during storage.	N
REGGIES I	REGULAR	2019-07-25	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
REGGIES I	REGULAR	2021-06-25	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
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
REGGIES I	REGULAR	2021-09-27	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
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-302.14	No chemical test kit available.	N
REGGIES I	REGULAR	2022-07-27	No		No Violations	
REGGIES I	REGULAR	2023-07-26	No		No Violations	
REGGIES I	REGULAR	2023-08-09	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-301.11	Food employees are not keeping their hands and exposed portions of their arms clean.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				2-302.11	Food employee fingernails are unacceptable.	N
				5-203.14	Backflow prevention device not installed when required.	C
REGGIES I	FOLLOW_UP_FULL	2023-08-10	No	5-203.14	Backflow prevention device not installed when required.	C