

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BIRCH POINT INC	REGULAR	2018-06-13	Yes	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-201.11.(A)	Food obtained from sources that do not comply with law.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				5-203.13	Inadequate number of service sinks.	N
				6-202.11	Lights not shielded.	N
BIRCH POINT INC	REGULAR	2018-06-13	No	9-A.(6)	No Material Safety Data Sheet available on the premises.	N
				2-A.(12)	The lodging establishment failed to wash, rinse and sanitize the cooking and multi-use eating and drinking tableware prior to use by succeeding guests.	C
BIRCH POINT INC	FOLLOW_UP_FULL	2018-06-27	No	3-201.11.(B)	Food prepared in a private home is being used or offered for human consumption.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
				6-202.11	Lights not shielded.	N
BIRCH POINT LOG LODGE	REGULAR	2021-06-14	Yes	2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C

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				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(A)	There is no consumer advisory.	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
				7-202.11	There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-202.112	Lodging or sleeping quarters not separated from food operations.	N
				6-304.11	Insufficient ventilation provided.	N
BIRCH POINT LOG LODGE	FOLLOW_UP_FULL	2021-06-24	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-301.12	Food employees are not following proper hand cleaning procedures.	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
				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
				7-202.11	There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.	C

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				6-501.115	There are live animal(s) on the premises.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-204.117.(A)	Ware washing machine not equipped to automatically dispense detergent and sanitizer.	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
				4-204.117.(B)	Ware washing machine is not equipped with devices that verify detergent and sanitizer is being dispensed visually or by audible alarm to signal they are not being dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
BIRCH POINT LOG LODGE	FOLLOW_UP_FULL	2021-07-13	No	2-102.12	No Certified Food Protection Manager.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
BIRCH POINT LOG LODGE	REGULAR	2021-07-13	No	5-A.(5)	Ice scoops are not properly stored.	N
				9-A.(6)	No Material Safety Data Sheet available on the premises.	N
BIRCH POINT LOG LODGE	REGULAR	2023-08-23	No	2-102.12	No Certified Food Protection Manager.	N
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N

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BIRCH POINT LOG LODGE	REGULAR	2023-08-23	No	9-A.(6)	No Material Safety Data Sheet available on the premises.	N
				2-A.(12)	The lodging establishment failed to wash, rinse and sanitize the cooking and multi-use eating and drinking tableware prior to use by succeeding guests.	C