

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ANGLERS RESTAURANT	FOLLOW_UP_FULL	2024-02-15	Yes	5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				6-301.14	Hand wash signage not provided for employee hand 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
				3-302.11.(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
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	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
				5-403.12	Non-sewage liquids not properly drained.	N
				5-501.17	Covered receptacle not provided. (Female use)	N