

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
STUDENT CENTER @ UNITY COLLEGE	REGULAR	2018-05-08	No	3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				5-202.13	Air gap required.	C
				6-501.12	The physical facilities are not clean.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N