

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NOOK & CRANNY RESTAURANT	REGULAR	2019-01-09	No	3-304.12	Improper between-use storage of in-use utensils.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
NOOK & CRANNY RESTAURANT	REGULAR	2021-01-12	No	3-203.12	Shell stock identification not properly maintained.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
NOOK & CRANNY RESTAURANT	REGULAR	2023-04-20	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	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
				4-501.11	Equipment in disrepair.	N