

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EAST RANGE II	REGULAR	2018-03-06	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
EAST RANGE II	REGULAR	2019-04-25	No	4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
EAST RANGE II	REGULAR	2019-12-12	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
EAST RANGE II	REGULAR	2021-03-09	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
EAST RANGE II	REGULAR	2021-10-28	No	3-305.11	Food not protected from contamination during storage.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
EAST RANGE II	REGULAR	2022-11-28	No	2-102.12	No Certified Food Protection Manager.	N
EAST RANGE II	REGULAR	2023-11-06	No	2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N