

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE OAK STREET BISTRO	REGULAR	2022-06-02	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.13	Sink other than hand wash sink provided with hand washing aids.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-203.12	Shell stock identification not properly maintained.	C
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				4-501.114.(C). (1)	Quaternary ammonium compound solution temperature less than 75 F.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.14.(E)	Wiping cloths sanitizer containers not used in a manner that prevents contamination of food, equipment, or utensils.	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
				5-202.14	Backflow prevention device does not meet the design standard.	C
THE OAK STREET BISTRO	FOLLOW_UP_FULL	2022-07-14	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				5-203.14	Backflow prevention device not installed when required.	C
				5-501.17	Covered receptacle not provided. (Female use)	N