

| Establishment Name | Insp. Type         | Insp. Date | Fail? | Rule Cited               | Description of Violation   | Severity |
|--------------------|--------------------|------------|-------|--------------------------|--|----------|
| ALS DINER          | REGULAR            | 2019-12-23 | Yes   | 2-201.11.(A)             | The person in charge failed to require food employees to submit required information.  | C        |
|                    |                    |            |       | 6-301.14                 | Hand wash signage not provided for employee hand sink or lavatory.   | N        |
|                    |                    |            |       | 3-302.11.(A).<br>(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N        |
|                    |                    |            |       | 4-501.114.(A).<br>(1)    | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.                                  | C        |
|                    |                    |            |       | 3-501.17.(D)             | Date marking system used at the Eating Establishment does not meet the criteria list in code.  | C        |
|                    |                    |            |       | 3-501.19.(A)             | No written procedures maintained or available at the facility for food to be held with time as the only control.                     | C        |
|                    |                    |            |       | 4-302.12.(A)             | Inadequate number of food temperature measuring devices provided.  | N        |
|                    |                    |            |       | 3-602.11.(C).<br>(D)     | Bulk food not properly labeled.  | N        |
|                    |                    |            |       | 3-305.11                 | Food not protected from contamination during storage.  | N        |
|                    |                    |            |       | 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        |
| ALS DINER          | FOLLOW_UP_<br>FULL | 2020-01-10 | No    | 4-602.12.(A)             | Food contact surfaces of baking equipment are not cleaned with proper frequency.   | N        |
|                    |                    |            |       | 3-501.12                 | Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.  | 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        |
|                    |                    |            |       | 4-101.11.(D)             | Utensils or equipment food contact surfaces not smooth / easily cleanable.   | N        |
|                    |                    |            |       | 4-602.13                 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.                        | N        |
|                    |                    |            |       | 6-201.11                 | Floors, walls, and ceilings are not smooth and easily cleanable.   | N        |
|                    |                    |            |       | 6-202.11                 | Lights not shielded.   | N        |
| ALS DINER          | REGULAR            | 2023-12-13 | No    | 2-102.12                 | No Certified Food Protection Manager.  | N        |
|                    |                    |            |       | 4-703.11                 | Manual and/or mechanical methods of sanitizing incomplete.   | C        |
|                    |                    |            |       | 4-302.12.(A)             | Inadequate number of food temperature measuring devices provided.  | N        |
|                    |                    |            |       | 3-302.12                 | Food/ingredients containers not properly labeled.  | N        |

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|                    |            |            |       | 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        |
|                    |            |            |       | 4-602.13         | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.   | N        |
|                    |            |            |       | 5-203.13         | Inadequate number of service sinks.   | N        |
|                    |            |            |       | 6-101.11.(A)     | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture. | N        |
|                    |            |            |       | 6-501.14.(A)     | Ventilation not clean.  | N        |