

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BURGER KING	REGULAR	2020-02-26	No	7-201.11	Improper storage of poisonous or toxic materials.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
BURGER KING	REGULAR	2022-03-31	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.19.(B).(4)	Food in unmarked containers or packages not marked or that exceed 4 hour limit are not discarded.	C
BURGER KING	REGULAR	2023-03-21	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N