| Establishment Name | Insp. Type         | Insp. Date | Fail? | Rule Cited       | Description of Violation  | Severity |
|--------------------|--------------------|------------|-------|------------------|---|----------|
| THE HEN HOUSE CAFE | REGULAR            | 2020-01-07 | No    | 5-202.12         | Hand washing facility not properly equipped/installed with hot water of at least 100 F.   | N        |
|                    |                    |            |       | 5-203.14         | Backflow prevention device not installed when required.   | С        |
|                    |                    |            |       | 6-201.11         | Floors, walls, and ceilings are not smooth and easily cleanable.  | N        |
|                    |                    |            |       | 6-501.12         | The physical facilities are not clean.  | N        |
|                    |                    |            |       | 6-202.11         | Lights not shielded.  | N        |
| THE HEN HOUSE CAFE | REGULAR            | 2022-04-20 | 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. | С        |
|                    |                    |            |       | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more.  | С        |
|                    |                    |            |       | 3-603.11.(B)     | Consumer advisory does not contain proper warning of raw or undercooked animal foods.   | С        |
|                    |                    |            |       | 7-201.11         | Improper storage of poisonous or toxic materials.   | С        |
|                    |                    |            |       | 7-207.11.(B).(2) | Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.  | С        |
|                    |                    |            |       | 6-202.15         | Outer openings are not protected from the entry of insects or rodents.  | 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        |
|                    |                    |            |       | 3-304.12         | Improper between-use storage of in-<br>use utensils.  | N        |
|                    |                    |            |       | 4-903.11.(A)     | Equipment, Utensils, Linens are improperly stored.  | N        |
|                    |                    |            |       | 4-501.110        | The mechanical ware washing equipment wash solution temperature was too low.  | N        |
|                    |                    |            |       | 5-103.11.(B)     | Insufficient hot water supply.  | С        |
|                    |                    |            |       | 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        |
|                    |                    |            |       | 6-501.11         | The physical facilities are in disrepair.   | N        |
|                    |                    |            |       | 6-202.11         | Lights not shielded.  | N        |
|                    |                    |            |       | 6-501.14.(A)     | Ventilation not clean.  | N        |
| THE HEN HOUSE CAFE | FOLLOW_UP_<br>FULL | 2022-06-14 | 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. | С        |

| Establishment Name | Insp. Type         | Insp. Date | Fail? | Rule Cited               | Description of Violation   | Severity |
|--------------------|--------------------|------------|-------|--------------------------|--|----------|
|                    |                    |            |       | 5-205.11.(A)             | Hand wash facility not accessible.   | N        |
|                    |                    |            |       | 3-501.16.(A).(2)         | PHF not maintained at 41 F or less.  | С        |
|                    |                    |            |       | 3-501.17.(B).<br>(E).(F) | Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours. | С        |
|                    |                    |            |       | 7-101.11                 | Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS do not bear a legible manufacturer's label.   | С        |
|                    |                    |            |       | 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.                 | С        |
|                    |                    |            |       | 3-501.13                 | Improper thawing.  | 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        |
|                    |                    |            |       | 3-304.12                 | Improper between-use storage of in-<br>use utensils.   | N        |
|                    |                    |            |       | 4-904.13                 | Preset tableware not properly handled/protected.   | 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        |
|                    |                    |            |       | 4-501.110                | The mechanical ware washing equipment wash solution temperature was too low.   | N        |
|                    |                    |            |       | 4-603.15                 | Correct washing procedures not being followed.   | N        |
|                    |                    |            |       | 5-103.11.(B)             | Insufficient hot water supply.   | С        |
|                    |                    |            |       | 5-501.110                | Refuse, Recyclables, and Returnables accessible to insects / rodents.  | N        |
|                    |                    |            |       | 6-501.12                 | The physical facilities are not clean.   | N        |
|                    |                    |            |       | 6-303.11                 | Insufficient lighting provided.  | N        |
|                    |                    |            |       | 6-501.14.(A)             | Ventilation not clean.   | N        |
| THE HEN HOUSE CAFE | FOLLOW_UP_<br>FULL | 2022-08-02 | Yes   | 3-301.11.(A).<br>(B).(D) | Food employees are handling ready to eat foods with bare hands.  | С        |
|                    |                    |            |       | 3-501.16.(A).(1)         | Hot foods not maintained at a proper temperature of 135 F or more.   | С        |
|                    |                    |            |       | 3-501.16.(A).(2)         | PHF not maintained at 41 F or less.  | С        |
|                    |                    |            |       | 3-305.11                 | Food not protected from contamination during storage.  | N        |
|                    |                    |            |       | 2-402.11                 | Food Employees not wearing effective hair restraints.  | 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        |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited                   | Description of Violation  | Severity |
|--------------------|------------|------------|-------|------------------------------|---|----------|
|                    |            |            |       | 4-204.13.(A).<br>(B).(C).(D) | Dispensing equipment is improperly designed and constructed.  | N        |
|                    |            |            |       | 4-204.113                    | Ware washing machine is not provided with a complete, easily accessible and readable data plate.                                    | N        |
|                    |            |            |       | 5-203.14                     | Backflow prevention device not installed when required.   | С        |
|                    |            |            |       | 6-501.16                     | Mops are not being properly stored.   | N        |
|                    |            |            |       | 6-501.14.(A)                 | Ventilation not clean.  | N        |
| THE HEN HOUSE CAFE | REGULAR    | 2022-12-21 | No    | 3-301.11.(A).<br>(B).(D)     | Food employees are handling ready to eat foods with bare hands.   | С        |
|                    |            |            |       | 5-205.11.(B)                 | Hand washing facility being used for other than hand washing.   | N        |
|                    |            |            |       | 4-601.11.(A)                 | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | С        |
|                    |            |            |       | 3-501.16.(A).(2)             | PHF not maintained at 41 F or less.   | С        |
|                    |            |            |       | 4-204.112.(A)                | Temperature measuring device not properly located.  | N        |
|                    |            |            |       | 4-302.14                     | No chemical test kit available.   | N        |
| THE HEN HOUSE CAFE | REGULAR    | 2023-03-03 | No    | 3-501.16.(A).(2)             | PHF not maintained at 41 F or less.   | С        |
|                    |            |            |       | 4-204.112.(B).<br>(C)        | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.                                   | 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        |
|                    |            |            |       | 4-903.11.(B)                 | Clean equipment and utensils not stored by being covered/ inverted/ or self draining.   | N        |
| THE HEN HOUSE CAFE | REGULAR    | 2023-05-02 | No    | 3-304.14.(A)                 | Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes. | N        |
|                    |            |            |       | 4-903.11.(B)                 | Clean equipment and utensils not stored by being covered/ inverted/ or self draining.   | N        |
|                    |            |            |       | 4-204.117.(A)                | Ware washing machine not equipped to automatically dispense detergent and sanitizer.  | N        |
| THE HEN HOUSE CAFE | REGULAR    | 2023-09-15 | No    |                              | No Violations   |          |