

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MARY HURD ACADEMY	REGULAR	2018-04-23	No	4-502.11.(B)	Food Temperature measuring devices not calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
MARY HURD ACADEMY	REGULAR	2019-02-12	No	2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-502.13.(A)	Single service/use articles are being reused.	N
				4-204.117.(A)	Ware washing machine not equipped to automatically dispense detergent and sanitizer.	N
				4-601.11.(B)	Food contact surfaces of cooking equipment not clean.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
MARY HURD ACADEMY	REGULAR	2022-05-06	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
MARY HURD ACADEMY	REGULAR	2022-11-03	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
MARY HURD ACADEMY	REGULAR	2023-09-08	No		No Violations	