

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SODEXO @ UMPI - KELLY COMMONS	REGULAR	2019-03-13	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				6-501.14.(A)	Ventilation not clean.	N
SODEXO @ UMPI - KELLY COMMONS	FOLLOW_UP_FULL	2019-12-16	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-501.14.(A)	Ventilation not clean.	N
SODEXO @ UMPI - KELLY COMMONS	FOLLOW_UP_FULL	2023-02-09	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	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

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				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.14.(A)	Ventilation not clean.	N