

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WINNIES RESTAURANT & DAIRY BAR	REGULAR	2019-03-21	No	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
				4-501.114.(C).(1)	Quaternary ammonium compound solution temperature less than 75 F.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-302.12	Food/ingredients containers not properly labeled.	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.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-501.16.(B)	Ware washing sink not cleaned/sanitized between uses.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				4-204.11	Ventilation Hood System does not prevent dripping.	N
FERRIS BBQ	NEWOWNER	2022-12-05	No	5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
FERRIS BBQ	REGULAR	2023-04-05	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				5-403.12	Non-sewage liquids not properly drained.	N