

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NORTHEASTLAND HOTEL	REGULAR	2019-12-02	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
NORTHEASTLAND HOTEL	REGULAR	2019-12-02	No	10-C	License not properly posted.	N
				2-A.(5)	Adequate artificial or mechanical ventilation not provided to rooms where natural ventilation is not possible.	N
THE NORTHEASTLAND HOTEL	NEWOWNER	2021-06-15	No	10-B	Operating without a valid license issued by the Department.	N
				9-A.(7)	Toxic materials are not properly labeled and stored.	C
				2-C.(1)	Floors, walls, ceilings, and all fixtures in toilet and bath rooms are not smooth, durable and easily cleanable.	N
THE NORTHEASTLAND HOTEL	NEWOWNER	2021-07-21	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A).(1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
THE NORTHEASTLAND HOTEL	REGULAR	2022-11-10	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C