

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
A R GOULD DIVISION	REGULAR	2018-04-09	No	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
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-401.13	Fruits and vegetables cooked for hot holding not cooked to 135 F.	N
				3-602.11.(A). (B)	Packaged food not properly labeled.	N
				5-202.13	Air gap required.	C
NORTHERN LIGHT A R GOULD HOSPITAL	REGULAR	2022-12-12	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				8-201.13	Permit Holder did not submit required HACCP plans to the Regulatory Authority for approval when required before engaging in that activity.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N