

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RIVERSIDE INN RESTAURANT	REGULAR	2019-03-18	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-205.11.(A)	Hand wash facility not accessible.	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
				4-501.114.(C).(2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit )	N
				3-307.11	Food not protected from other sources of contamination.	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
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
RIVERSIDE INN RESTAURANT	REGULAR	2022-11-21	No	2-103.11.(J)	Person in Charge did not ensure that employees are properly sanitizing.	N
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	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