

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TASTY FOOD	REGULAR	2019-05-09	No	6-301.13	Sink other than hand wash sink provided with hand washing aids.	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
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	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
				3-501.15	Cooked foods improperly cooled.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				5-202.13	Air gap required.	C
				5-203.13	Inadequate number of service sinks.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
TASTY FOOD	REGULAR	2021-03-03	No	6-301.13	Sink other than hand wash sink provided with hand washing aids.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	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
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				5-202.13	Air gap required.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
TASTY FOOD	REGULAR	2023-06-13	No	2-103.11.(D)	The Person in Charge did not ensure that employees are effectively cleaning their hands.	N
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				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
				3-302.12	Food/ingredients containers not properly labeled.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-404.11	Distressed merchandise improperly stored.	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
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
TASTY FOOD	NEWOWNER	2024-03-07	No	5-203.11	Inadequate number of hand wash facilities.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-301.13	Drain boards not provided or large enough to accommodate all soiled and cleaned items.	N