

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LITCHFIELDS BAR & GRILL	REGULAR	2019-05-15	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LITCHFIELDS BAR & GRILL	REGULAR	2023-01-04	Yes	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
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-204.118.(B)	Ware washing machine providing a fresh hot water sanitizing rinse not equipped with flow pressure device that is not properly installed or is not operational.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
				6-202.11	Lights not shielded.	N
LITCHFIELDS BAR & GRILL	FOLLOW_UP_FULL	2023-03-10	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				6-501.12	The physical facilities are not clean.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.16	Mops are not being properly stored.	N
LITCHFIELDS BAR & GRILL	REGULAR	2023-12-12	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-203.12	Shell stock identification not properly maintained.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				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
				3-305.11	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
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N