

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
YORK HARBOR INN & CATERING	REGULAR	2022-06-15	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	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
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				6-501.14.(A)	Ventilation not clean.	N
YORK HARBOR INN & CATERING	REGULAR	2022-06-15	No		No Violations	
YORK HARBOR INN & CATERING	REGULAR	2024-04-17	No	2-A.(5)	Adequate artificial or mechanical ventilation not provided to rooms where natural ventilation is not possible.	N