

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|-------------------------------|--|----------|
| MARYS DINER | REGULAR | 2019-03-08 | Yes | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 3-201.11.(A) | Food obtained from sources that do not comply with law. | C |
| | | | | 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 |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.12.(C) | The cavities and door seals of microwave ovens are not cleaned with proper frequency. | N |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-601.11 | Packaged food not properly identified. | N |
| | | | | 3-602.11.(C). (D) | Bulk food not properly labeled. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | 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 |
| | | | | 4-301.12.(A) | A manual ware washing sink with at least three compartments not provided. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| MARYS DINER | FOLLOW_UP_FULL | 2019-03-20 | No | 3-201.11.(A) | Food obtained from sources that do not comply with law. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-603.14 | Equipment food contact surfaces and utensils are not being effectively washed. | N |
| | | | | 4-501.16.(B) | Ware washing sink not cleaned/sanitized between uses. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |

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| MARYS DINER | REGULAR | 2021-04-27 | Yes | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| | | | | 2-103.11.(G) | The Person in Charge did not ensure that employees are cooking food properly. | N |
| | | | | 2-103.11.(H) | Person in Charge did not ensure that employees are cooling food properly. | N |
| | | | | 2-103.11.(J) | Person in Charge did not ensure that employees are properly sanitizing. | N |
| | | | | 3-201.11.(A) | Food obtained from sources that do not comply with law. | C |
| | | | | 3-201.11.(G) | Eggs that have not been specifically treated to destroy all available Salmonellae are not labeled to include handling instructions as specified in Law. | C |
| | | | | 3-201.17 | Game animals received for sale or service are not from an approved source. | C |
| | | | | 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 |
| | | | | 3-302.11.(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 |
| | | | | 3-302.11.(A).(4) | Food subject to cross-contamination from dirty and unsanitized equipment or utensils. | N |
| | | | | 3-302.11.(A). (5).(B) | Food stored in packages, covered containers or wrappings subject to cross contamination. | N |
| | | | | 3-302.11.(A).(8) | Food subject to cross contamination from being stored near damaged, spoiled, or recalled food being held. | N |
| | | | | 3-304.11 | Food not contacting only clean equipment and utensils. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.11.(A) | Food contact surfaces are not cleaned between uses. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 4-602.12.(A) | Food contact surfaces of baking equipment are not cleaned with proper frequency. | N |
| | | | | 4-602.12.(C) | The cavities and door seals of microwave ovens are not cleaned with proper frequency. | N |
| | | | | 3-701.11.(B) | Food that is not from an approved source is not discarded. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-501.16.(B) | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder. | C |

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| | | | | 3-501.17.(B). (E).(F) | Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 7-201.11 | Improper storage of poisonous or toxic materials. | C |
| | | | | 7-209.11 | Employees are not storing their personal care items in facilities as specified under 6-305.11.(B). | N |
| | | | | 3-502.12.(A) | Establishment using Reduced Oxygen packaging without controlling the growth and toxin formation of Clostridium botulinum, and the growth of Listeria monocytogenes. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-602.11.(A). (B) | Packaged food not properly labeled. | N |
| | | | | 3-602.11.(C). (D) | Bulk food not properly labeled. | N |
| | | | | 2-501.11 | Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures. | 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.(B) | Eating utensils not properly handled, displayed, dispensed. | N |
| | | | | 4-201.12 | Food temperature measuring devices are being used that have sensors or stems constructed of glass. | C |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-501.16.(B) | Ware washing sink not cleaned/sanitized between uses. | N |
| | | | | 4-603.14 | Equipment food contact surfaces and utensils are not being effectively washed. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-203.13 | Inadequate number of service sinks. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 4-301.14 | Ventilation hood systems not adequate. | N |
| MARYS DINER | FOLLOW_UP_FULL | 2021-05-04 | Yes | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |

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| | | | | 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 |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 3-304.11 | Food not contacting only clean equipment and utensils. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 4-602.12.(C) | The cavities and door seals of microwave ovens are not cleaned with proper frequency. | N |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 3-501.16.(B) | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder. | C |
| | | | | 7-209.11 | Employees are not storing their personal care items in facilities as specified under 6-305.11.(B). | N |
| | | | | 4-203.12.(B) | Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit) | 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 |
| | | | | 4-501.14 | Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| | | | | 4-301.14 | Ventilation hood systems not adequate. | N |