

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CONNOR CONSOLIDATED	REGULAR	2018-01-11	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
CONNOR CONSOLIDATED	REGULAR	2018-10-05	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
CONNOR CONSOLIDATED	REGULAR	2019-10-24	No	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
CONNOR CONSOLIDATED	REGULAR	2021-01-08	No	4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
CONNOR CONSOLIDATED	REGULAR	2022-02-02	No	7-201.11	Improper storage of poisonous or toxic materials.	C
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
CONNOR CONSOLIDATED	REGULAR	2023-01-12	No	3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
CONNOR CONSOLIDATED	REGULAR	2024-01-31	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N