

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LOBSTER COVE	REGULAR	2018-05-15	No	2-102.12	No Certified Food Protection Manager.	N
				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
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				6-202.11	Lights not shielded.	N
LOBSTER COVE	REGULAR	2022-05-18	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				6-202.11	Lights not shielded.	N