

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE BAYOU KITCHEN	REGULAR	2018-01-30	No	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
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
THE BAYOU KITCHEN	REGULAR	2018-09-26	No	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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
THE BAYOU KITCHEN	REGULAR	2019-03-27	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
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
THE BAYOU KITCHEN	REGULAR	2019-10-29	No	3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				5-403.12	Non-sewage liquids not properly drained.	N
THE BAYOU KITCHEN	REGULAR	2021-10-27	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
THE BAYOU KITCHEN	REGULAR	2023-01-05	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE BAYOU KITCHEN	REGULAR	2024-02-01	No	2-103.11.(N)	Person in Charge did not ensure employees were informed of their responsibility to report to the Person in Charge about their health.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				2-501.11	Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures.	N