

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	REGULAR	2018-06-27	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-603.11.(A)	There is no consumer advisory.	C
				8-201.13	Permit Holder did not submit required HACCP plans to the Regulatory Authority for approval when required before engaging in that activity.	N
				4-502.14	Shells reused.	N
HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	REGULAR	2019-03-12	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	REGULAR	2019-09-13	No	3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	REGULAR	2020-09-14	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	REGULAR	2022-03-09	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-502.14	Shells reused.	N
				6-501.14.(A)	Ventilation not clean.	N
HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	REGULAR	2023-07-11	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-307.11	Food not protected from other sources of contamination.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
HUGOS & EVENTIDE OYSTER CO, THE HONEY PAW	REGULAR	2023-08-08	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N