

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TWO GRAMPS BREWING	REGULAR	2019-08-13	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-302.14	No chemical test kit available.	N
THE BLIND PIG TAVERN	NEWOWNER	2019-12-02	No		No Violations	
THE BLIND PIG TAVERN	REGULAR	2020-10-14	No	6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
THE BLIND PIG TAVERN	REGULAR	2020-12-10	No	4-302.14	No chemical test kit available.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
THE BLIND PIG TAVERN	REGULAR	2022-05-31	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-304.12	No backflow prevention for pump and hoses.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
THE BLIND PIG TAVERN	REGULAR	2023-10-31	No	3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-203.12	Shell stock identification not properly maintained.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C