

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|---|----------|
| BURGER KING #1072 | REGULAR | 2019-07-08 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | 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 |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| BURGER KING #1072 | REGULAR | 2022-03-23 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |