

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FARRINGTON SCHOOL	REGULAR	2018-10-29	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
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-501.17	Ware washing equipment does not contain proper cleaning agents.	N
FARRINGTON SCHOOL	REGULAR	2019-09-16	No	3-307.11	Food not protected from other sources of contamination.	N
				5-201.11	Plumbing improperly installed/maintained. (Unacceptable materials used)	C
FARRINGTON SCHOOL	REGULAR	2021-03-03	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.14.(A)	Ventilation not clean.	N
FARRINGTON SCHOOL	REGULAR	2022-06-14	No	3-305.11	Food not protected from contamination during storage.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
FARRINGTON SCHOOL	REGULAR	2023-03-06	No	4-501.12	Cutting surfaces not easily cleanable.	N
FARRINGTON SCHOOL	REGULAR	2023-10-19	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-501.11	Equipment in disrepair.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N