

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|------------------------------------|------------|------------|-------|--------------------------|---|----------|
| THATCHERS RESTAURANT @ AUBURN MALL | REGULAR | 2018-11-05 | No | 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 |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| THATCHERS RESTAURANT @ AUBURN MALL | REGULAR | 2020-03-02 | No | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | 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 |
| | | | | 4-901.11.(A) | Equipment and utensils not being dried properly. | N |
| | | | | 4-301.12.(A) | A manual ware washing sink with at least three compartments not provided. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-103.11.(B) | Insufficient hot water supply. | 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 |
| THATCHERS RESTAURANT @ AUBURN MALL | REGULAR | 2024-02-22 | No | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 4-501.114.(A). (2) | Chlorine solution temperature is too low. | C |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 5-402.14 | Sewage / liquid waste not properly removed. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |