

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