

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RUBY FOOD	REGULAR	2023-08-10	Yes	2-103.11.(A)	The Person in Charge did not ensure that Food Establishment operations are not conducted in a private home.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.15	Cooked foods improperly cooled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-307.11	Food not protected from other sources of contamination.	N
				3-305.12	Food being stored in prohibited area(s).	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.16.(B)	Ware washing sink not cleaned/sanitized between uses.	N
				4-301.12.(B). (C)	Manual ware washing sink compartments not large enough to accommodate immersion of the largest equipment and utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.16	Mops are not being properly stored.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N