

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited            | Description of Violation  | Severity |
|--------------------|------------|------------|-------|-----------------------|---|----------|
| BURGER KING #613   | REGULAR    | 2019-02-14 | No    | 4-501.114.(C).<br>(1) | Quaternary ammonium compound solution temperature less than 75 F.   | C        |
|                    |            |            |       | 4-204.112.(B).<br>(C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.             | N        |
|                    |            |            |       | 4-101.11.(D)          | Utensils or equipment food contact surfaces not smooth / easily cleanable.                                    | N        |
|                    |            |            |       | 4-602.13              | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N        |
|                    |            |            |       | 6-501.14.(A)          | Ventilation not clean.  | N        |
| BURGER KING #613   | REGULAR    | 2021-07-27 | No    | 4-501.114.(C).<br>(1) | Quaternary ammonium compound solution temperature less than 75 F.   | C        |
|                    |            |            |       | 3-501.16.(A).(2)      | PHF not maintained at 41 F or less.   | C        |
|                    |            |            |       | 3-305.11              | Food not protected from contamination during storage.   | N        |
|                    |            |            |       | 4-501.11              | Equipment in disrepair.   | N        |
|                    |            |            |       | 4-602.13              | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N        |
|                    |            |            |       | 5-203.14              | Backflow prevention device not installed when required.   | C        |