

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ROYS ALL STEAK HAMBURGERS	REGULAR	2018-11-07	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-304.11	Insufficient ventilation provided.	N
ROYS ALL STEAK HAMBURGERS	REGULAR	2020-01-27	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	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
ROYS ALL STEAK HAMBURGERS	REGULAR	2024-01-09	No	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(C)	Consumer advisory does not contain the required wording.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-301.12.(F)	Use of a two compartment ware wash sink being used for ware washing operations where cleaning and sanitizing are used for a continuous or intermittent flow in an ongoing ware washing process which code requires a three bay sink to be used for this type of ware wash operation.	N