

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PRESQUE ISLE ELKS LODGE #1954	REGULAR	2019-05-15	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-302.14	No chemical test kit available.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
PRESQUE ISLE ELKS LODGE #1954	REGULAR	2022-01-04	No	3-201.12	Food in a hermetically sealed container was not obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	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
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-302.14	No chemical test kit available.	N
				5-501.17	Covered receptacle not provided. (Female use)	N