

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CULINARY ARTS DINING ROOM @ SMCC	REGULAR	2018-01-18	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
CULINARY ARTS DINING ROOM @ SMCC	REGULAR	2019-04-10	No	4-204.112.(A)	Temperature measuring device not properly located.	N
CULINARY ARTS DINING ROOM @ SMCC	REGULAR	2022-01-20	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
CULINARY ARTS DINING ROOM @ SMCC	REGULAR	2024-01-30	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N