

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PARKERS @ NORTHPORT BUSINESS PARK	REGULAR	2018-02-15	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
PARKERS @ NORTHPORT BUSINESS PARK	REGULAR	2018-09-04	No	4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
PARKERS @ NORTHPORT BUSINESS PARK	REGULAR	2019-03-07	No	3-304.11	Food not contacting only clean equipment and utensils.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
PARKERS @ NORTHPORT BUSINESS PARK	REGULAR	2019-09-11	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-306.12	Condiments not protected.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N
PARKERS @ NORTHPORT BUSINESS PARK	REGULAR	2021-09-22	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N