

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
A PLACE TO EAT	REGULAR	2018-06-12	Yes	2-102.12	No Certified Food Protection Manager.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				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
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	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
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit)	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				5-103.12	Water not under pressure provided to all fixtures, equipment, and non-food equipment that is to use water.	N
				6-201.14	Unacceptable use of carpeting.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.16	Mops are not being properly stored.	N
				4-204.11	Ventilation Hood System does not prevent dripping.	N
				6-501.14.(A)	Ventilation not clean.	N
A PLACE TO EAT	FOLLOW_UP_FULL	2018-06-27	No	2-102.12	No Certified Food Protection Manager.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				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
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
A PLACE TO EAT	FOLLOW_UP_FULL	2019-09-25	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-201.11.(B)	Food prepared in a private home is being used or offered for human consumption.	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
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-403.12	Non-sewage liquids not properly drained.	N
				6-501.14.(A)	Ventilation not clean.	N
A PLACE TO EAT	FOLLOW_UP_FULL	2019-10-09	No	7-101.11	Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS do not bear a legible manufacturer's label.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
A PLACE TO EAT	FOLLOW_UP_FULL	2021-05-20	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N