

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DIAMONDS EDGE RESTAURANT	REGULAR	2018-07-25	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-502.11	Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
DIAMONDS EDGE RESTAURANT	FOLLOW_UP_FULL	2018-08-28	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-305.11	Food not protected from contamination during storage.	N
DIAMONDS EDGE RESTAURANT	REGULAR	2019-08-29	No	4-501.114.(A).(1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	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
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N
DIAMONDS EDGE RESTAURANT	REGULAR	2021-09-03	No	2-102.12	No Certified Food Protection Manager.	N

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				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				6-501.14.(A)	Ventilation not clean.	N
DIAMONDS EDGE RESTAURANT	REGULAR	2022-06-16	No	3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
DIAMONDS EDGE RESTAURANT	REGULAR	2023-09-01	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N