

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MACS GRILL	REGULAR	2018-02-16	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-202.12	Ventilation may cause food contamination.	N
MACS GRILL	REGULAR	2019-02-07	No	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
				4-501.12	Cutting surfaces not easily cleanable.	N
				5-202.11.(B)	Plumbing fixtures such as hand washing sinks, toilets, or urinals not easily cleanable.	N
MACS GRILL	REGULAR	2022-02-22	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.12	Food being stored in prohibited area(s).	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				3-302.15.(A)	Fruits/vegetables not washed.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	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
				6-501.14.(A)	Ventilation not clean.	N
MACS GRILL	FOLLOW_UP_FULL	2022-04-27	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N

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				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N