

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CAMERONS LOBSTER HOUSE	REGULAR	2019-04-26	Yes	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				6-501.112	Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	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
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
CAMERONS LOBSTER HOUSE	FOLLOW_UP_FULL	2019-05-07	No	4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N