

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FEDERAL SPICE	REGULAR	2018-03-29	No	3-501.15	Cooked foods improperly cooled.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
FEDERAL SPICE	REGULAR	2018-09-24	No	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
				4-602.13	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
PO' BOYS & PICKLES	NEWOWNER	2019-07-30	No		No Violations	
PO BOYS AND PICKLES	REGULAR	2019-09-05	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N