

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SMITH-TOBEY POST 21 AMER LEGION	REGULAR	2019-02-20	Yes	2-102.12	No Certified Food Protection Manager.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				7-202.11	There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.	C
				4-802.11.(A)	Linens not in contact with food are not laundered between operations when they become wet, sticky, or visibly soiled.	N
				4-204.117.(A)	Ware washing machine not equipped to automatically dispense detergent and sanitizer.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.15	Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.	C
				6-501.14.(A)	Ventilation not clean.	N
SMITH-TOBEY POST 21 AMER LEGION	FOLLOW_UP_ FULL	2019-02-25	No	2-102.12	No Certified Food Protection Manager.	N