

| Establishment Name       | Insp. Type | Insp. Date | Fail? | Rule Cited               | Description of Violation  | Severity |
|--------------------------|------------|------------|-------|--------------------------|---|----------|
| MCLAUGHLINS @ THE MARINA | REGULAR    | 2020-08-04 | No    | 3-304.12                 | Improper between-use storage of in-use utensils.  | N        |
|                          |            |            |       | 4-901.11.(A)             | Equipment and utensils not being dried properly.  | N        |
|                          |            |            |       | 4-903.11.(A)             | Equipment, Utensils, Linens are improperly stored.  | N        |
|                          |            |            |       | 5-203.13                 | Inadequate number of service sinks.   | N        |
|                          |            |            |       | 2-301.14                 | Food employees are not cleaning their hands and exposed portions of their arms as required.   | C        |
|                          |            |            |       | 3-302.11.(A).<br>(1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.   | N        |
|                          |            |            |       | 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        |
|                          |            |            |       | 4-204.112.(B).<br>(C)    | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.   | 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        |