

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GOOD TABLE	REGULAR	2019-04-09	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				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
				3-501.15	Cooked foods improperly cooled.	N
				4-501.11	Equipment in disrepair.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
GOOD TABLE	REGULAR	2019-05-09	No		No Violations	
THE GOOD TABLE	REGULAR	2024-04-12	No	4-501.12	Cutting surfaces not easily cleanable.	N