

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
COME SPRING CAFE	REGULAR	2022-05-20	Yes	2-102.12	No Certified Food Protection Manager.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-203.13	Inadequate number of service sinks.	N
				6-202.110	Outdoor refuse areas are not curbed and graded to drain.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
COME SPRING CAFE	REGULAR	2022-05-27	No	2-102.12	No Certified Food Protection Manager.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				5-304.13	Water tank inlet / outlet not protected.	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
ALSACE	NEWOWNER	2023-08-07	No		No Violations	
ALSACE	NEWOWNER	2023-08-09	No		No Violations	
ALSACE	REGULAR	2023-08-29	No		No Violations	