

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WORKS BAKERY CAFE	REGULAR	2018-01-18	No	5-203.11	Inadequate number of hand wash facilities.	C
				6-303.11	Insufficient lighting provided.	N
WORKS BAKERY CAFE	REGULAR	2018-07-10	No	5-203.11	Inadequate number of hand wash facilities.	C
				3-501.13	Improper thawing.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
WORKS BAKERY CAFE	REGULAR	2019-02-19	No	5-203.11	Inadequate number of hand wash facilities.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.14.(A)	Ventilation not clean.	N
WORKS BAKERY CAFE	REGULAR	2019-08-09	No	5-203.11	Inadequate number of hand wash facilities.	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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
WORKS BAKERY CAFE	REGULAR	2020-02-28	No	3-303.11	Ice used as exterior coolant being used as an ingredient.	C
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
WORKS BAKERY CAFE	REGULAR	2021-12-30	No	4-204.112.(A)	Temperature measuring device not properly located.	N
				2-403.11	Food employee caring for or handling animal(s).	C
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-303.11	Insufficient lighting provided.	N
WORKS BAKERY CAFE	REGULAR	2022-10-20	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N
WORKS BAKERY CAFE	REGULAR	2023-10-31	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C