

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DOES INC	REGULAR	2019-05-15	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-202.11	Lights not shielded.	N
DOES INC	REGULAR	2023-07-27	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				3-201.11.(A)	Food obtained from sources that do not comply with law.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.16	Mops are not being properly stored.	N
				6-202.11	Lights not shielded.	N
DOES INC	FOLLOW_UP_FULL	2023-08-08	No	2-101.11	C: No person in charge present.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C