

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2018-07-02	No	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
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2018-10-04	No	2-402.11	Food Employees not wearing effective hair restraints.	N
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2019-08-08	No	3-501.19.(B).(4)	Food in unmarked containers or packages not marked or that exceed 4 hour limit are not discarded.	C
				3-304.14.(E)	Wiping cloths sanitizer containers not used in a manner that prevents contamination of food, equipment, or utensils.	N
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2021-06-17	No	3-305.11	Food not protected from contamination during storage.	N
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2021-08-05	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				4-501.114.(D).(E).(F)	Chemical solution for sanitization has not been approved or is not properly used according to manufacturer's instructions.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2022-07-08	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2023-07-07	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
YE OLDE ENGLISH FISH & CHIPS #1	REGULAR	2023-08-09	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				4-302.14	No chemical test kit available.	N
				5-203.14	Backflow prevention device not installed when required.	C