

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
AKI	FOLLOW_UP_FULL	2019-01-22	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				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
				6-501.14.(A)	Ventilation not clean.	N
AKI	FOLLOW_UP_FULL	2019-03-01	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
AKI	FOLLOW_UP_FULL	2019-04-01	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-202.11	Lights not shielded.	N
AKI	FOLLOW_UP_FULL	2019-05-07	No	6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-202.11	Lights not shielded.	N
AKI	FOLLOW_UP_FULL	2019-07-30	No	3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-501.12	The physical facilities are not clean.	N
AKI - MYTIE LOUNGE	FOLLOW_UP_FULL	2019-11-06	No	4-501.114.(A).(1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
AKI - MYTIE LOUNGE	FOLLOW_UP_FULL	2020-02-12	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
SOCIAL GOOSE MAINE	NEWOWNER	2023-10-16	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				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
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N