

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BAY HAVEN LOBSTER POUND INC	NEWOWNER	2018-02-26	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.11	Equipment in disrepair.	N
BAY HAVEN LOBSTER POUND	REGULAR	2019-11-06	Yes	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
BAY HAVEN LOBSTER POUND	FOLLOW_UP_FULL	2019-11-21	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
BAY HAVEN LOBSTER POUND	REGULAR	2021-09-23	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				3-501.15	Cooked foods improperly cooled.	N

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				3-501.13	Improper thawing.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
BAY HAVEN LOBSTER POUND	REGULAR	2022-01-13	Yes	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-203.12	Shell stock identification not properly maintained.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-302.15.(A)	Fruits/vegetables not washed.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-901.11.(A)	Equipment and utensils not being dried properly.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
BAY HAVEN LOBSTER POUND	FOLLOW_UP_FULL	2022-08-02	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.16	Mops are not being properly stored.	N
BAY HAVEN LOBSTER POUND	NEWOWNER	2023-12-07	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N