

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ROUTE 160 ICE CREAM	NEWOWNER	2018-04-05	Yes	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				2-501.11	Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	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
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
ROUTE 160 ICE CREAM	REGULAR	2019-06-14	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-302.14	No chemical test kit available.	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
ROUTE 160 ICE CREAM	REGULAR	2023-08-15	No		No Violations	