

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BAYSIDE AMERICAN CAFE	REGULAR	2019-03-19	No	3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				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
BAYSIDE AMERICAN CAFE	REGULAR	2019-09-30	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
BAYSIDE AMERICAN CAFE	REGULAR	2021-12-16	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				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
				6-501.12	The physical facilities are not clean.	N
BAYSIDE AMERICAN CAFE	REGULAR	2022-07-18	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
BAYSIDE AMERICAN CAFE	REGULAR	2023-11-29	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N