

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TOP OF THE HILL GRILLE	REGULAR	2022-12-28	Yes	2-301.15	Food Employees washing hands in other than an approved hand wash facility.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				4-302.14	No chemical test kit available.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				6-501.12	The physical facilities are not clean.	N
TOP OF THE HILL GRILLE	FOLLOW_UP_FULL	2023-02-13	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	C
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N