

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE LANDINGS	REGULAR	2018-07-24	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-201.12	Food in a hermetically sealed container was not obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.	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
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
THE LANDINGS	REGULAR	2019-07-30	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
THE LANDINGS	REGULAR	2022-06-06	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				7-202.12.(C)	Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.	N
				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
				6-501.11	The physical facilities are in disrepair.	N