

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-------------------------------|----------------|------------|-------|----------------------|--|----------|
| MICKEYS ITALIAN SAUSAGE WAGON | REGULAR | 2018-08-09 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 5-103.11.(B) | Insufficient hot water supply. | C |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| MICKEYS ITALIAN SAUSAGE WAGON | FOLLOW_UP_FULL | 2018-10-01 | No | 3-301.11.(A).(B).(D) | Food employees are handling ready to eat foods with bare hands. | 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 |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | 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 |
| MICKEYS ITALIAN SAUSAGE WAGON | REGULAR | 2019-08-08 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| MICKEYS ITALIAN SAUSAGE WAGON | REGULAR | 2021-10-06 | No | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 4-501.14 | Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |