| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|----------------------|------------|------------|-------|------------------------------|--|----------|
| CAPE COD HILL SCHOOL | REGULAR | 2018-05-04 | No | 6-101.11.(A) | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture. | N |
| CAPE COD HILL SCHOOL | REGULAR | 2019-04-01 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | С |
| | | | | 3-501.19.(B). (1).(2).(3) | Ready to Eat PHF held before cooking or display, or held for sale or service beyond the 4 hours. | С |
| | | | | 6-501.112 | Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| CAPE COD HILL SCHOOL | REGULAR | 2022-03-10 | No | 3-501.15 | Cooked foods improperly cooled. | N |
| CAPE COD HILL SCHOOL | REGULAR | 2023-05-19 | No | | No Violations | |
| CAPE COD HILL SCHOOL | REGULAR | 2024-04-05 | No | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | С |