

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OLIVE GARDEN #1430	REGULAR	2019-04-03	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-501.113	Mechanical ware washing equipment, sanitization pressure is less than 5 lbs./sq. inch or more than 30 lbs./sq. inch.	N
				3-502.12.(D)	Establishment using a cook-chill or sous vide process without a HACCP plan or adequate safeguards in place.	C
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-501.11	Equipment in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
OLIVE GARDEN #1430	REGULAR	2023-01-24	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N