

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NAVY BAR & BILLIARD	REGULAR	2020-02-20	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				4-301.14	Ventilation hood systems not adequate.	N
NAVY BAR & BILLIARD	REGULAR	2020-12-08	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-303.11	Insufficient lighting provided.	N
NAVY BAR & BILLIARD	REGULAR	2023-01-18	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
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N