

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SODEXO @ USM BROOKS HALL	REGULAR	2018-05-01	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-501.16	Mops are not being properly stored.	N
SODEXO @ USM BROOKS HALL	REGULAR	2019-12-12	No	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
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
SODEXO @ USM BROOKS HALL	REGULAR	2023-11-28	No	4-501.12	Cutting surfaces not easily cleanable.	N