

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OLIVE GARDEN #1524	REGULAR	2019-03-20	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.112	Unacceptable storage of refuse outside.	N
OLIVE GARDEN #1524	REGULAR	2020-08-13	No	3-501.11	Stored frozen foods not maintained frozen.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
OLIVE GARDEN #1524	REGULAR	2022-11-07	No	7-209.11	Employees are not storing their personal care items in facilities as specified under 6-305.11.(B).	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-202.12	Ventilation may cause food contamination.	N