

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
50 LOCAL	REGULAR	2023-02-02	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-502.12.(C)	Unfrozen fish being packaged using a Reduced Oxygen Packaging method.	C
				8-201.13	Permit Holder did not submit required HACCP plans to the Regulatory Authority for approval when required before engaging in that activity.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
50 LOCAL	REGULAR	2024-01-19	No	3-603.11.(A)	There is no consumer advisory.	C