

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|----------------------|------------|------------|-------|------------|---|----------|
| NARROW GAUGE CINEMAS | REGULAR | 2019-08-20 | No | 2-301.12 | Food employees are not following proper hand cleaning procedures. | C |
| | | | | 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 |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-603.15 | Correct washing procedures not being followed. | N |
| | | | | 5-201.11 | Plumbing improperly installed/maintained. (Unacceptable materials used) | C |
| NARROW GAUGE CINEMAS | REGULAR | 2022-10-13 | No | | No Violations | |