

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
| BRGR BAR | REGULAR | 2018-03-05 | No | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| BRGR BAR | REGULAR | 2018-09-10 | No | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 5-501.115 | Refuse areas and enclosures not maintained free of unnecessary items or not kept clean. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| BRGR BAR | REGULAR | 2019-03-14 | No | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| | | | | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| BRGR BAR | REGULAR | 2019-09-26 | No | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 6-101.11.(A) | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| TOKYO SUSHI RAMEN | REGULAR | 2022-11-28 | Yes | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-302.11.(A).(4) | Food subject to cross-contamination from dirty and unsanitized equipment or utensils. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |

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| | | | | 3-501.19.(A) | No written procedures maintained or available at the facility for food to be held with time as the only control. | C |
| | | | | 7-201.11 | Improper storage of poisonous or toxic materials. | C |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 5-501.16.(C) | A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |