

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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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