

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------------|----------------|------------|-------|-----------------------|---|----------|
| COOKS LOBSTER & ALE HOUSE | REGULAR | 2019-10-01 | Yes | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 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 |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 6-501.111.(D) | Pests found on premises due to not eliminating harborage conditions. | C |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | C |
| | | | | 5-501.110 | Refuse, Recyclables, and Returnables accessible to insects / rodents. | N |
| | | | | 5-501.115 | Refuse areas and enclosures not maintained free of unnecessary items or not kept clean. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| | | | | 6-201.12 | Utility lines and pipes were installed unnecessarily exposed as to obstruct or prevent cleaning of floors, walls, or ceilings, or installed on the floor. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.15 | Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use. | C |
| COOKS LOBSTER & ALE HOUSE | FOLLOW_UP_FULL | 2019-10-11 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 6-501.111.(C) | Pests found on premises due to not using proper methods to control them. | C |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |