

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ESTES LOBSTER HOUSE	REGULAR	2019-08-22	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-203.12	Shell stock identification not properly maintained.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
ESTES LOBSTER HOUSE	FOLLOW_UP_ FULL	2019-09-05	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N