

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HOLBROOKS	NEWOWNER	2018-05-18	No	4-601.11.(C)	Nonfood contact surfaces are not clean.	C
HOLBROOKS LOBSTER GRILLE	REGULAR	2022-08-05	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-302.14	No chemical test kit available.	N
HOLBROOKS WHARF & STORE	NEWOWNER	2023-06-20	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-603.11.(A)	There is no consumer advisory.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	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