

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EBENEZERS RESTAURANT & PUB	REGULAR	2023-03-24	Yes	3-501.14.(B)	PHF not being cooled within 4 hours to 41 F or less when being prepared from ingredients at ambient temperature.	C
				3-501.11	Stored frozen foods not maintained frozen.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N