Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NORMAS RESTAURANT INC	REGULAR	2021-09-22	Yes	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				7-202.12.(C)	Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-101.16	Unacceptable use of sponges.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.19	Toilet room door is not closed.	N
				6-303.11	Insufficient lighting provided.	N
NORMAS RESTAURANT INC	FOLLOW_UP_FULL	2021-10-21	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
NORMAS RESTAURANT INC	REGULAR	2024-01-04	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-202.11	Lights not shielded.	N