

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FIVE FIFTY-FIVE	REGULAR	2018-04-19	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				4-501.11	Equipment in disrepair.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.11	Lights not shielded.	N
FIVE FIFTY-FIVE	REGULAR	2018-10-25	No	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
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
FIVE FIFTY-FIVE	REGULAR	2019-05-28	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				7-201.11	Improper storage of poisonous or toxic materials.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				6-501.12	The physical facilities are not clean.	N