

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NAPLES LOBSTER POUND	REGULAR	2018-08-15	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(A)	There is no consumer advisory.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	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
				6-501.12	The physical facilities are not clean.	N
NAPLES LOBSTER POUND	FOLLOW_UP_ FULL	2019-07-18	No	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