

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GOVERNORS RESTAURANT	REGULAR	2018-04-10	No	3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
GOVERNORS RESTAURANT	REGULAR	2021-03-04	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				5-202.13	Air gap required.	C