

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
AURORA PROVISIONS	REGULAR	2018-02-23	No	3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-501.16.(B)	Ware washing sink not cleaned/sanitized between uses.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
BLUE SPOON CAFE & CATERING	REGULAR	2019-06-12	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
BLUE SPOON CAFE & CATERING	REGULAR	2019-12-13	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
RUBY'S	NEWOWNER	2021-03-29	No		No Violations	
RUBYS	REGULAR	2021-08-04	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
RUBYS	REGULAR	2022-04-20	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-501.12	The physical facilities are not clean.	N
RUBYS WEST END	REGULAR	2022-10-31	No	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N