

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|--|----------|
| ANANIAS | REGULAR | 2018-05-08 | 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 |
| | | | | 3-501.16.(B) | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder. | C |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| ANANIAS | REGULAR | 2018-11-09 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-903.11.(A). (C) | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-202.11 | Lights not shielded. | N |
| ANANIAS | REGULAR | 2019-05-28 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.16.(B) | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder. | 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 |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| ANANIAS | REGULAR | 2019-11-22 | No | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |

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| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| ANANIAS | REGULAR | 2021-11-16 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| ANANIAS | REGULAR | 2022-05-16 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | 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 |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| ANANIAS | REGULAR | 2023-05-24 | No | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| ANANIAS | REGULAR | 2023-11-07 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-403.11.(D) | Reheating for hot holding exceeded 2 hours to meet temperature required. | C |
| | | | | 4-203.11 | Food temperature measuring device(s) not accurate for its intended range of use. | N |
| | | | | 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 |

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| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | 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 |