

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SPRING POINT TAVERN & RESTAURANT	REGULAR	2018-10-01	No	2-102.12	No Certified Food Protection Manager.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
SPRING POINT TAVERN & RESTAURANT	REGULAR	2022-08-12	No	2-102.12	No Certified Food Protection Manager.	N
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	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
				2-402.11	Food Employees not wearing effective hair restraints.	N
				5-205.12.(A)	Prohibited cross connection.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N