

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BACKWOODS BBQ @ GRILL RESTAURANT	REGULAR	2018-06-12	No	4-602.11.(D)	Equipment food contact surfaces and utensils used with potentially hazardous food, are not cleaned throughout the day at proper frequency according to code.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
MIKES RUNWAY DINER	REGULAR	2019-06-27	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				5-402.14	Sewage / liquid waste not properly removed.	N
The Cheesy Skillet	NEWOWNER	2022-04-22	No		No Violations	