

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ROSANNAS RESTAURANT	REGULAR	2018-10-18	Yes	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.16	Mops are not being properly stored.	N
				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N
ROSANNAS RESTAURANT	FOLLOW_UP_FULL	2018-12-11	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-302.14	No chemical test kit available.	N