

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SLIDERS RESTAURANT	REGULAR	2018-04-03	Yes	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
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	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
SLIDERS RESTAURANT	REGULAR	2020-03-13	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
				5-203.11	Inadequate number of hand wash facilities.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-302.15.(A)	Fruits/vegetables not washed.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
SLIDERS RESTAURANT	REGULAR	2023-01-14	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
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	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
				6-303.11	Insufficient lighting provided.	N