

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
| AMATOS | REGULAR | 2018-06-27 | No | 3-302.11.(A). (1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 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 |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-305.14 | Unpackaged food not protected during preparation. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-502.13.(A) | Single service/use articles are being reused. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| AMATOS | REGULAR | 2020-07-01 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-305.12 | Food being stored in prohibited area(s). | N |
| AMATOS | REGULAR | 2023-03-03 | No | 6-301.13 | Sink other than hand wash sink provided with hand washing aids. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-501.114.(C). (2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 3-304.14.(E) | Wiping cloths sanitizer containers not used in a manner that prevents contamination of food, equipment, or utensils. | N |
| | | | | 4-903.11.(D) | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |

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| | | | | 6-303.11 | Insufficient lighting provided. | N |