Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CMCC CULINARY ARTS	REGULAR	2018-10-29	No	3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
CMCC CULINARY ARTS	REGULAR	2020-02-28	No	6-501.11	The physical facilities are in disrepair.	N
CMCC CULINARY ARTS	REGULAR	2024-03-21	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-305.11	Food not protected from contamination during storage.	N
				5-501.17	Covered receptacle not provided. (Female use)	N