

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SULLYS RESTAURANT	REGULAR	2020-03-03	No	2-102.12	No Certified Food Protection Manager.	N
				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
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-303.11	Insufficient lighting provided.	N
SULLY'S TAVERN	REGULAR	2020-09-02	No	5-203.13	Inadequate number of service sinks.	N
SULLY'S TAVERN	NEWOWNER	2022-05-17	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-302.14	No chemical test kit available.	N