

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GOOD FOOD STORE	REGULAR	2019-02-28	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
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.11	The physical facilities are in disrepair.	N
GOOD FOOD STORE	REGULAR	2022-01-12	No	2-102.12	No Certified Food Protection Manager.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-203.13	Pressure measuring device that displays the pressure in the water supply line for the fresh hot water sanitizing rinse is not accurate to code or within the range indicated on the manufacturer's data plate.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N