

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BLUE MOOSE	NEWOWNER	2018-07-12	No	2-102.12	No Certified Food Protection Manager.	N
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
BLUE MOOSE	REGULAR	2020-10-23	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				5-102.14	Past water sample results are not available.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-204.113	Ware washing machine is not provided with a complete, easily accessible and readable data plate.	N
				5-203.13	Inadequate number of service sinks.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-304.11	Insufficient ventilation provided.	N
BLUE MOOSE	REGULAR	2021-09-17	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				5-203.13	Inadequate number of service sinks.	N

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				6-501.14.(A)	Ventilation not clean.	N