

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SOUTH SCHOOL	REGULAR	2018-11-19	No	3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
SOUTH SCHOOL	REGULAR	2019-11-13	No	4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				5-403.12	Non-sewage liquids not properly drained.	N
SOUTH SCHOOL	REGULAR	2021-06-01	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.14.(A)	Ventilation not clean.	N
SOUTH SCHOOL	REGULAR	2022-06-06	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	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
SOUTH SCHOOL	REGULAR	2023-01-06	No	3-307.11	Food not protected from other sources of contamination.	N
SOUTH SCHOOL	REGULAR	2024-01-09	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-307.11	Food not protected from other sources of contamination.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N