

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MARCYS DINER	REGULAR	2018-05-10	No	4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
MARCYS DINER	REGULAR	2019-09-16	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
MARCYS DINER	REGULAR	2021-08-04	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
MARCYS DINER	REGULAR	2022-03-23	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
MARCYS DINER	REGULAR	2023-04-13	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
MARCYS DINER	REGULAR	2024-04-17	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N