

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
AMATOS	REGULAR	2022-12-20	Yes	4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
AMATOS	FOLLOW_UP_FULL	2024-04-16	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N