

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FISH HOUSE GRILL	REGULAR	2019-10-17	No	3-304.12	Improper between-use storage of in-use utensils.	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
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
FISH HOUSE GRILL	REGULAR	2020-08-27	No	2-301.15	Food Employees washing hands in other than an approved hand wash facility.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				4-603.15	Correct washing procedures not being followed.	N
				5-203.14	Backflow prevention device not installed when required.	C
FISH HOUSE GRILL	REGULAR	2021-07-26	Yes	2-103.11.(J)	Person in Charge did not ensure that employees are properly sanitizing.	N
				2-103.11.(D)	The Person in Charge did not ensure that employees are effectively cleaning their hands.	N
				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
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-303.12	Food and/or food containers being stored in contact with ice or water.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.11	Equipment in disrepair.	N
				4-603.15	Correct washing procedures not being followed.	N
				4-302.14	No chemical test kit available.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				6-501.14.(A)	Ventilation not clean.	N
				6-202.11	Lights not shielded.	N
FISH HOUSE GRILL	FOLLOW_UP_FULL	2021-08-04	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				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
				3-305.11	Food not protected from contamination during storage.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N