

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ANDYS PUB	REGULAR	2018-08-22	No	3-301.11.(E).(1)	Permit holder allowing its Food Employees to contact exposed Ready-to-Eat food with their bare hands without prior approval from the regulatory authority.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-501.12	The physical facilities are not clean.	N
ANDYS PUB	REGULAR	2019-02-19	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
				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
ANDYS PUB	REGULAR	2019-08-30	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
ANDYS OLD PORT PUB	NEWOWNER	2020-03-11	No		No Violations	
ANDYS OLD PORT PUB	REGULAR	2021-09-10	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				6-501.11	The physical facilities are in disrepair.	N
ANDYS OLD PORT PUB	REGULAR	2022-04-21	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	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
				3-501.19.(C).(1).(2).(3)	Cold Food held without temperature control not displayed with an initial temperature of 41 F or below, exceeds 70 F or is held beyond 6 hours.	C
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-501.12	Cutting surfaces not easily cleanable.	N

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				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
ANDYS OLD PORT PUB	REGULAR	2022-12-21	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(C). (1).(2).(3)	Cold Food held without temperature control not displayed with an initial temperature of 41 F or below, exceeds 70 F or is held beyond 6 hours.	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
				3-305.11	Food not protected from contamination during storage.	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
				4-601.11.(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
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N
ANDYS OLD PORT PUB	FOLLOW_UP_FULL	2023-01-05	No	6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
ANDYS OLD PORT PUB	REGULAR	2023-12-05	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				5-203.14	Backflow prevention device not installed when required.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N