

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RIVERSIDE CAFE	REGULAR	2018-03-26	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-101.11.(B)	Material used in construction of utensils or food contact surfaces of equipment is not durable, corrosion-resistant, or nonabsorbent.	N
				6-501.12	The physical facilities are not clean.	N
RIVERSIDE CAFE	REGULAR	2022-03-04	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
RIVERSIDE CAFE	NEWOWNER	2022-06-10	No	4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C