

| 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 |