

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MUNJOY HILL TAVERN	REGULAR	2018-12-07	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.13	Improper thawing.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				5-203.14	Backflow prevention device not installed when required.	C
MUNJOY HILL TAVERN	REGULAR	2021-12-28	No	5-205.11.(A)	Hand wash facility not accessible.	N
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
MUNJOY HILL TAVERN	REGULAR	2023-01-12	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				5-204.12	Backflow prevention device is not properly located so that it may be serviced and maintained.	N
MUNJOY HILL TAVERN	REGULAR	2024-03-26	No	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
				5-203.14	Backflow prevention device not installed when required.	C
				6-501.12	The physical facilities are not clean.	N