

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FOREST GARDENS BAR	REGULAR	2018-01-17	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
371	NEWOWNER	2018-08-01	No		No Violations	
371	REGULAR	2018-10-29	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
371	REGULAR	2019-10-15	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
				3-603.11.(A)	There is no consumer advisory.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
371	REGULAR	2021-10-26	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-603.15	Correct washing procedures not being followed.	N
				6-202.12	Ventilation may cause food contamination.	N
FOREST GARDENS	REGULAR	2022-12-30	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
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				6-501.14.(A)	Ventilation not clean.	N
FOREST GARDENS	REGULAR	2023-12-05	No	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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				6-202.12	Ventilation may cause food contamination.	N