

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MCCAIN FOODS	REGULAR	2019-02-11	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-302.14	No chemical test kit available.	N
MCCAIN FOODS	REGULAR	2021-06-15	Yes	3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
MCCAIN FOODS	REGULAR	2024-02-08	Yes	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	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
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				3-602.11.(A). (B)	Packaged food not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				2-304.11	Outer clothing not clean.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.14.(D)	Dry wiping cloths and chemical solutions in which wet wiping cloths are held between uses not free of food debris and visible soil.	N

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				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N