

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BUBBLE MAINIEA	REGULAR	2018-05-07	No	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
BUBBLE MAINIEA	REGULAR	2018-11-28	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
BUBBLE MAINIEA	REGULAR	2019-06-04	No	4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				5-103.11.(B)	Insufficient hot water supply.	C
BUBBLE MAINIEA	REGULAR	2019-12-10	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	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
BUBBLE MAINIEA	REGULAR	2021-07-26	No	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N