

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SEASONS GRILLE	REGULAR	2018-05-16	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.14.(A)	Ventilation not clean.	N
SEASONS GRILLE	REGULAR	2018-11-29	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				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
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
SEASONS GRILLE	FOLLOW_UP_FULL	2018-12-18	No	4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	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
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
SEASONS GRILLE	REGULAR	2019-04-24	No	4-501.11	Equipment in disrepair.	N
SEASONS GRILLE	REGULAR	2019-09-17	No	3-501.15	Cooked foods improperly cooled.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-305.11	Food not protected from contamination during storage.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
SEASONS GRILLE	REGULAR	2020-01-30	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
SEASONS GRILLE	REGULAR	2021-08-27	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
VOLCANO	REGULAR	2023-09-19	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.14.(A)	Ventilation not clean.	N