

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|------------------------------|---|----------|
| BROWNS CLAM SHANTY | REGULAR | 2019-04-23 | No | 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 |
| BROWNS CLAM SHANTY | REGULAR | 2023-05-19 | Yes | 3-203.12 | Shell stock identification not properly maintained. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 3-403.11.(A) | PHF not properly reheated to 165 F for 15 seconds for hot holding. | C |
| | | | | 3-603.11.(A) | There is no consumer advisory. | 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 |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.14.(B).(2) | Wiping cloths not laundered daily. | 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 |
| | | | | 4-204.13.(A). (B).(C).(D) | Dispensing equipment is improperly designed and constructed. | N |
| | | | | 5-501.110 | Refuse, Recyclables, and Returnables accessible to insects / rodents. | N |
| | | | | 6-201.16 | Wall and ceiling coverings are not easily cleanable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| BROWNS CLAM SHANTY | FOLLOW_UP_FULL | 2023-07-10 | No | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 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 |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | 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 |