

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WOODFORDS CLUB	REGULAR	2018-01-12	No		No Violations	
WOODFORDS CLUB	REGULAR	2019-01-28	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				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
WOODFORDS CLUB	REGULAR	2020-01-27	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
WOODFORDS CLUB	REGULAR	2022-04-13	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
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				5-203.13	Inadequate number of service sinks.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
WOODFORDS CLUB	REGULAR	2023-07-06	No	5-203.11	Inadequate number of hand wash facilities.	C
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N