

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WASSES HOT DOGS	REGULAR	2018-01-08	No	3-601.11	Packaged food not properly identified.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.14.(A)	Ventilation not clean.	N
WASSES HOT DOGS	REGULAR	2018-08-30	No	6-501.12	The physical facilities are not clean.	N
WASSES HOT DOGS	REGULAR	2022-10-25	No	2-301.12	Food employees are not following proper hand cleaning procedures.	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
				2-402.11	Food Employees not wearing effective hair restraints.	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