

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited            | Description of Violation  | Severity |
|--------------------|------------|------------|-------|-----------------------|---|----------|
| J'S OYSTER         | REGULAR    | 2018-03-15 | No    | 4-601.11.(A)          | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | C        |
|                    |            |            |       | 3-603.11.(A)          | There is no consumer advisory.  | C        |
|                    |            |            |       | 4-204.112.(B).<br>(C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.   | N        |
|                    |            |            |       | 4-602.13              | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.   | N        |
|                    |            |            |       | 6-501.12              | The physical facilities are not clean.  | N        |
| J'S OYSTER         | REGULAR    | 2018-10-02 | 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        |
| J'S OYSTER         | REGULAR    | 2019-07-29 | 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        |
|                    |            |            |       | 5-205.11.(A)          | Hand wash facility not accessible.  | N        |
|                    |            |            |       | 3-202.15              | Food packages are not in good condition and do not protect the integrity of the contents.   | C        |
|                    |            |            |       | 4-601.11.(A)          | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | C        |
|                    |            |            |       | 3-305.11              | Food not protected from contamination during storage.   | N        |
|                    |            |            |       | 6-501.12              | The physical facilities are not clean.  | N        |
| J'S OYSTER         | REGULAR    | 2020-01-23 | No    | 6-301.14              | Hand wash signage not provided for employee hand sink or lavatory.  | N        |
|                    |            |            |       | 4-601.11.(A)          | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | C        |
|                    |            |            |       | 3-501.14.(A)          | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.   | C        |
|                    |            |            |       | 3-501.16.(A).(2)      | PHF not maintained at 41 F or less.   | C        |
|                    |            |            |       | 4-204.112.(A)         | Temperature measuring device not properly located.  | N        |
|                    |            |            |       | 4-302.14              | No chemical test kit available.   | N        |
|                    |            |            |       | 6-202.14              | Toilet room not enclosed, with a self closing, tight fitting door.  | N        |
| J'S OYSTER         | REGULAR    | 2021-07-29 | Yes   | 2-102.11.(A).<br>(B)  | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.  | C        |
|                    |            |            |       | 2-301.14              | Food employees are not cleaning their hands and exposed portions of their arms as required.   | C        |
|                    |            |            |       | 5-205.11.(A)          | Hand wash facility not accessible.  | N        |

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|                    |                |            |       | 3-304.11                 | Food not contacting only clean equipment and utensils.   | C        |
|                    |                |            |       | 6-202.15                 | Outer openings are not protected from the entry of insects or rodents.   | N        |
|                    |                |            |       | 5-103.11.(B)             | Insufficient hot water supply.   | C        |
| J'S OYSTER         | FOLLOW_UP_FULL | 2021-08-10 | No    | 2-102.11.(A).<br>(B)     | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C        |
|                    |                |            |       | 3-301.11.(A).<br>(B).(D) | Food employees are handling ready to eat foods with bare hands.  | C        |
|                    |                |            |       | 3-302.11.(A).<br>(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.   | N        |
|                    |                |            |       | 4-601.11.(A)             | Equipment food-contact surfaces and utensils are not clean to sight and touch.   | C        |
|                    |                |            |       | 6-202.11                 | Lights not shielded.   | N        |
| J'S OYSTER         | REGULAR        | 2022-05-24 | No    | 2-102.11.(A).<br>(B)     | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C        |
|                    |                |            |       | 4-601.11.(A)             | Equipment food-contact surfaces and utensils are not clean to sight and touch.   | C        |
|                    |                |            |       | 3-501.13                 | Improper thawing.  | N        |
|                    |                |            |       | 4-204.112.(B).<br>(C)    | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.  | N        |
|                    |                |            |       | 4-501.11                 | Equipment in disrepair.  | N        |
|                    |                |            |       | 4-602.13                 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.  | N        |
| J'S OYSTER         | REGULAR        | 2023-01-11 | Yes   | 4-501.114.(A).<br>(1)    | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.  | C        |
|                    |                |            |       | 4-602.11.(A)             | Food contact surfaces are not cleaned between uses.  | C        |
|                    |                |            |       | 4-602.11.(D)             | Equipment food contact surfaces and utensils used with potentially hazardous food, are not cleaned throughout the day at proper frequency according to code.                                     | C        |
|                    |                |            |       | 3-501.16.(A).(2)         | PHF not maintained at 41 F or less.  | C        |
|                    |                |            |       | 3-501.18.(A)             | PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).  | C        |
|                    |                |            |       | 4-601.11.(C)             | Nonfood contact surfaces are not clean.  | C        |
| J'S OYSTER         | REGULAR        | 2023-05-31 | No    | 5-205.11.(A)             | Hand wash facility not accessible.   | N        |
|                    |                |            |       | 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        |

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|                    |            |            |       | 3-501.13                 | Improper thawing.   | N        |
|                    |            |            |       | 3-304.14.(B).(1)         | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.  | N        |
|                    |            |            |       | 4-903.11.(A)             | Equipment, Utensils, Linens are improperly stored.  | N        |
|                    |            |            |       | 6-501.12                 | The physical facilities are not clean.  | N        |
|                    |            |            |       | 6-501.16                 | Mops are not being properly stored.   | N        |
| J'S OYSTER         | REGULAR    | 2023-07-19 | 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        |
|                    |            |            |       | 3-301.11.(A).<br>(B).(D) | Food employees are handling ready to eat foods with bare hands.   | C        |
|                    |            |            |       | 4-602.11.(E)             | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.  | N        |
|                    |            |            |       | 7-201.11                 | Improper storage of poisonous or toxic materials.   | C        |
| J'S OYSTER         | REGULAR    | 2023-10-18 | No    | 6-301.11                 | Hand cleanser not available at hand wash sink or lavatory.  | N        |
|                    |            |            |       | 5-205.11.(A)             | Hand wash facility not accessible.  | N        |
|                    |            |            |       | 4-601.11.(A)             | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | C        |
|                    |            |            |       | 3-501.13                 | Improper thawing.   | N        |
|                    |            |            |       | 3-305.11                 | Food not protected from contamination during storage.   | N        |
|                    |            |            |       | 4-602.13                 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.   | N        |
|                    |            |            |       | 5-202.13                 | Air gap required.   | C        |
|                    |            |            |       | 6-303.11                 | Insufficient lighting provided.   | N        |