

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). (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). (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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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). (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). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				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
				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). (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). (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). (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). (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