

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE FIDDLEHEAD RESTAURANT	REGULAR	2019-02-07	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
				4-302.14	No chemical test kit available.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
THE BUTCHER THE BAKER NEW AMERICAN SCRATCH KITCHEN	REGULAR	2023-06-16	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N