

| 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 |