

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RIVERSIDE DAIRY BAR	REGULAR	2019-07-03	No	2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-301.11	Insufficient hot holding and/or cold holding equipment.	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
BIG DIPPER	REGULAR	2023-05-19	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				3-305.11	Food not protected from contamination during storage.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-501.11	Equipment in disrepair.	N
				5-403.12	Non-sewage liquids not properly drained.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				5-501.113.(A)	Receptacles used inside that contain food residue not kept covered when not in continuous use or when filled.	N
				6-501.12	The physical facilities are not clean.	N
BIG DIPPER	FOLLOW_UP_FULL	2023-05-30	No	3-305.11	Food not protected from contamination during storage.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-501.16	Mops are not being properly stored.	N