

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE LOST GULL FISH N CHIPS	REGULAR	2018-07-19	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
				2-102.12	No Certified Food Protection Manager.	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
				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
				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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				3-403.11.(C)	PHF Ready-to-Eat food taken from commercially processed, hermetically sealed container not heated to 135 F for hot holding.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				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.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-305.14	Unpackaged food not protected during preparation.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N

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				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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N
THE LOST GULL FISH N CHIPS	FOLLOW_UP_FULL	2018-07-25	No	2-102.12	No Certified Food Protection Manager.	N
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-307.11	Food not protected from other sources of contamination.	N
				6-501.16	Mops are not being properly stored.	N
THE LOST GULL FISH N CHIPS	REGULAR	2022-10-05	No	7-202.11	There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.	C