

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SMOKEYS BBQ & LOBSTER POUND	REGULAR	2019-05-30	No	5-203.11	Inadequate number of hand wash facilities.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-307.11	Food not protected from other sources of contamination.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
SMOKEYS BBQ & LOBSTER POUND	REGULAR	2022-08-02	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				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
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N