

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DIMILLOS ON THE WATER	REGULAR	2018-04-03	No	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
				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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
DIMILLOS ON THE WATER	REGULAR	2019-01-03	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
DIMILLOS ON THE WATER	REGULAR	2019-08-29	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
DIMILLOS ON THE WATER	REGULAR	2021-05-04	No	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
				3-305.11	Food not protected from contamination during storage.	N
				4-502.13.(A)	Single service/use articles are being reused.	N
				6-501.14.(A)	Ventilation not clean.	N
DIMILLOS ON THE WATER	REGULAR	2022-08-31	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-501.15	Cooked foods improperly cooled.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
DIMILLOS ON THE WATER	REGULAR	2023-02-28	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
DIMILLOS ON THE WATER	REGULAR	2024-03-06	No	3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C