

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EAST ENDER	REGULAR	2018-06-06	No	4-501.12	Cutting surfaces not easily cleanable.	N
EAST ENDER	REGULAR	2019-01-31	No	4-204.112.(A)	Temperature measuring device not properly located.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				6-201.18	Studs, joists, and rafters are exposed in areas subject to moisture.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
EAST ENDER	REGULAR	2019-07-17	No	3-304.12	Improper between-use storage of in-use utensils.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-501.11	Equipment in disrepair.	N
EAST ENDER	REGULAR	2020-01-29	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
EAST ENDER	REGULAR	2022-03-02	No	3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				3-502.12.(D)	Establishment using a cook-chill or sous vide process without a HACCP plan or adequate safeguards in place.	C
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
EAST ENDER	REGULAR	2023-04-12	No	3-603.11.(A)	There is no consumer advisory.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-501.11	The physical facilities are in disrepair.	N
EAST ENDER	REGULAR	2023-12-06	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				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
				3-305.12	Food being stored in prohibited area(s).	N