

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MR RIBS SIMPLE C	REGULAR	2018-10-17	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-201.12	Food in a hermetically sealed container was not obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
GATORS DEEP SOUTH BBQ	REGULAR	2022-11-01	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-202.12.(C)	Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-501.12	The physical facilities are not clean.	N