Type of violations for food poisoning Supplied toilet facilities (27) Proper utensil washing (7) Proper garbage storage (20) Proper thawing (17) Control of rodents, other pests (13) No re-served food (15) Restrict smoking (70) Restrict prep area traffic (44) Correct serious violations (14) Visible inspection report (28) Proper dishwashers (24) Adequate customer toilets (26) Hot/cold water supply (9) Approved food sources (1) Contaminant protection (4) Adequate toilet facilities (11) Linen, clothing storage (39) Minimize toxic materials (25) Dishwasher maintenance (22) Proper garbage area (19) Scrape before washing (23) Adequate hand washing facilities (12) Waste water disposal (10) Proper sanitizing solution (8) Oversight of hazardous food (21) No sick handlers (5) Proper hand washing (6) Toilet rooms vented (37) Correct minor violations (29) Ice handling, hairnets, clothes (42) Ice equipment storage (43) Hot/cold storage facilities (2) Protection from contamination (16) Proper thermometers (40) Sterile utensils (31) Pest control, associated areas (18) Labelled containers (30) Proper lighting (36) Clean facilities, store supplies (41) Hot/cold storage temp. (3) Proper venting, plumbing (38) Maintain walls & ceiling (35) Clean, maintain equipment (32) Clean, sanitize utensils (33) Clean, maintain floor (34) 200 0 100 300 400 **Violation Count**