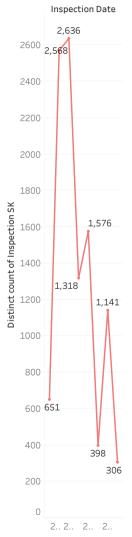
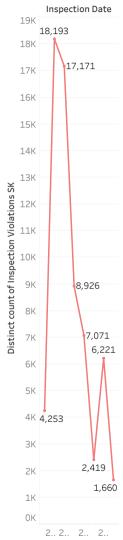
#### Total Inspections by time



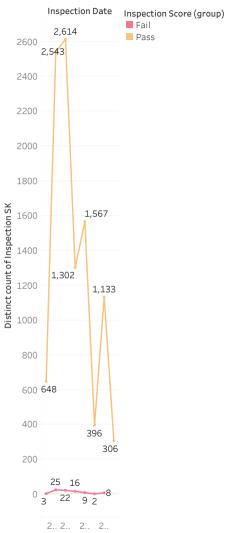
The trend of distinct count of Inspection SK for Inspection Date Year. The marks are labeled by distinct count of Inspection SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023.

# Total violations by time



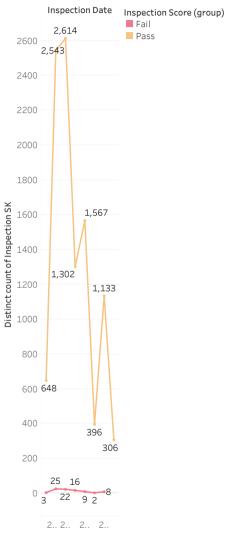
The trend of distinct count of Inspection Violations SK for Inspection Date Year.
The marks are labeled by distinct count of Inspection Violations SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023.

# Inspections (Pass Vs Fail)



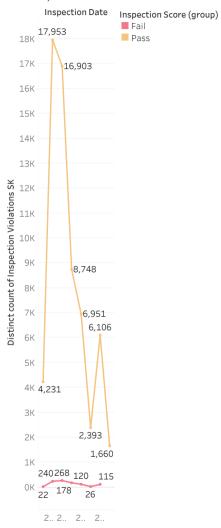
The trend of distinct count of Inspection SK for Inspection Date Year. Color shows details about Inspection Score (group). The marks are labeled by distinct count of Inspection SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023.

#### Inspection Range



The trend of distinct count of Inspection SK for Inspection Date Year. Color shows details about Inspection Score (group). The marks are labeled by distinct count of Inspection SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023.

#### Violations (Pass Vs Fail)



The trend of distinct count of Inspection Violations SK for Inspection Date Year. Color shows details about Inspection Score (group). The marks are labeled by distinct count of Inspection Violations SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023.

# Inspections (Pass Vs Fail) Pie chart



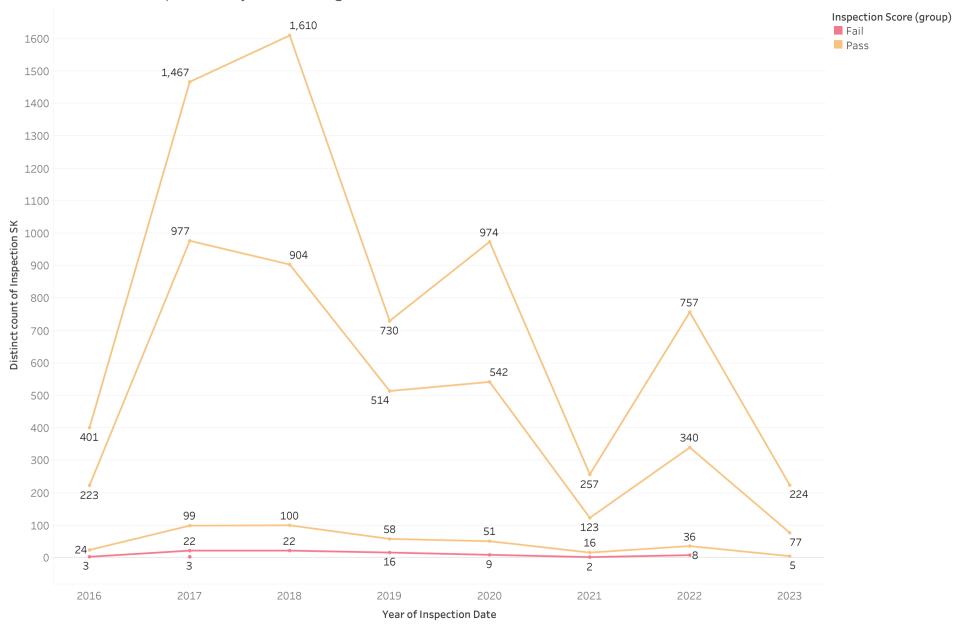
Distinct count of Inspection SK.
Color shows details about Inspection Score (group). The marks are labeled by distinct count of Inspection SK.
The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023.

# Violations (Pass Vs Fail) Pie chart



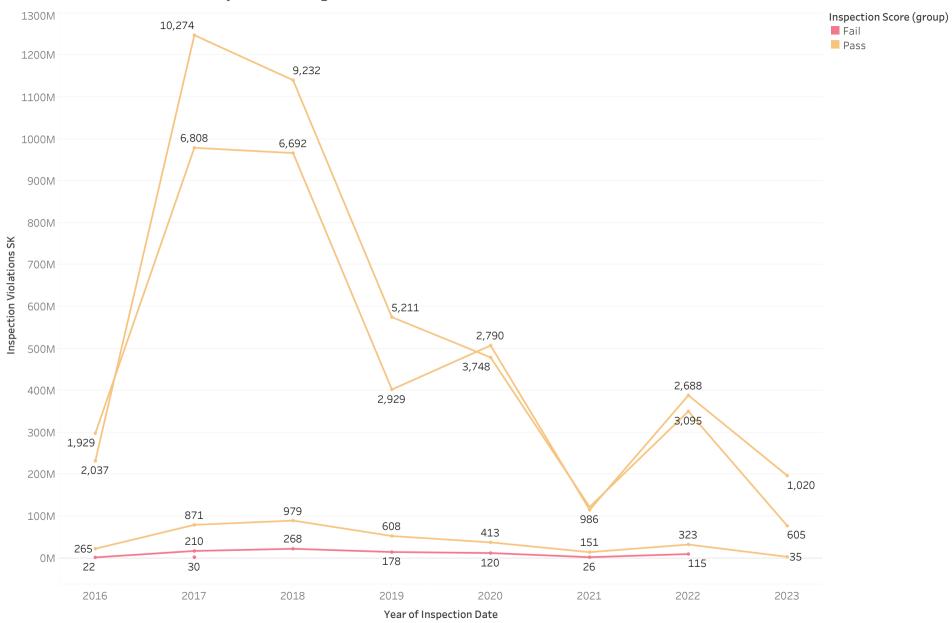
Distinct count of Inspection Violations SK. Color shows details about Inspection Score (group). The marks are labeled by distinct count of Inspection Violations SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023.

#### Total Number of Inspection by Score Range



The trend of distinct count of Inspection SK for Inspection Date Year. Color shows details about Inspection Score (group). The marks are labeled by distinct count of Inspection SK. Details are shown for Inspection Score range. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023. The view is filtered on Inspection Score range, which keeps 100-90, 60-69, 70-79, 80-89 and Below 59.

#### Total Number of Violation by Score Range



The trend of sum of Inspection Violations SK for Inspection Date Year. Color shows details about Inspection Score (group). The marks are labeled by distinct count of Inspection Violations SK. Details are shown for Inspection Score range. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023. The view is filtered on Inspection Score range, which keeps 100-90, 60-69, 70-79, 80-89 and Below 59.

Violation Description	Total Number of Violations	Distinct count of Violation No
Null	2	1
Cleaning floors, dustless methods	91	1
Cleaning proceduresteps -Dirty finge	3	1
Do not exceed manuf. use by date	605	1
Exterior doors used as exits need not	23	1
Food Labeling - Bulk food for self disp	62	1
Food protected cross contamination a	1,921	1
Hand sink water temperature below 1	304	1
Ice used as exterior coolant, prohibite	73	1
Light - 20 foot : Buffet, salad, produce	3	1
Light - 50 foot : Food and utensils area	154	1
Non PHF dispenser cleaned every 24 h	4	1
Other sanitizer use - manufacturer la	67	1
Premises shall be maintained in good	1,897	1
RFSM notify 10 days & replacement in	218	1
Thawing. under running water criteria	40	1
Thawing. under running water criteria	54	1
Thawing. under running water criteria	11	1
When to wash after handling animals/	1	1
When to wash hands before donning n	277	1
<<< RFSM / KNOWLEDGE / FOOD HAND	13	1
<< <cold (41øf)="" hold="">&gt;&gt;</cold>	2	1
<< <plumbing capa<="" source="" td="" water=""><td>1</td><td>1</td></plumbing>	1	1
< <consumer advisory(heimlic="" sh<="" td=""><td>1</td><td>1</td></consumer>	1	1
A chemical sanitizer used: contact tim	35	1
A establishment shall have written pr	227	1
A food employee or conditional employ	18	1
A food employee shall comply with an	19	1
A self-closing, slow-closing, or meterin	5	1
A ware washing sink not used for hand	11	1
Accredited food handler certificate - 6	209	1
Advisory-"consuming raw#." alternat	1	1
Advisory-"consuming raw or undercoo	27	1
After being cleaned, equipment food-c	54	1
>g,qp		_

Violation Description	Total Number of Violations	Distinct count of Violation No
After being cleaned, food-contact surf	42	1
Air-drying required after cleaning & sa	19	1
Air, water, pressure / temperature dev	4	1
Allergen Labeling	11	1
An automatic handwashing facility sh	3	1
Animals allowed in areas not for food s	2	1
Applicant must report vomiting sympt	7	1
Approved Food Contact Equip.	439	1
Approved Water Source	2	1
Are all other raw animal foods (such as	2	1
arpeting: not allowed in food preparat	2	1
Attachments to walls and ceilings shal	21	1
B&B, Food shall be obtained from appr	1	1
B&B, Food shall be prepared and prote	2	1
Backflow Device Direct Connection	2	1
Backflow prevention device - air gap	43	1
Backflow prevention device - installed	65	1
Backflow prevention device -not servic	2	1
Backflow Prevention. The plumbing sy	9	1
Bare hands contact with ready-to-eat f	168	1
Based on the risks inherent to the food	1	1
Bed and Breakfast Employee Restroo	1	1
Bed and Breakfast Hot and Cold Holdin	1	1
BED AND BREAKFAST. Personal hygien	1	1
Before a two-compartment sink is use	1	1
Being a certified food protection mana	3	1
Beverage tubing and cold-plate bevera	34	1
Buffets shall be monitored by food han	2	1
Cabinet used for the storage of food m	3	1
Can openers-cleanability	13	1
Carpet installed tightly against the wa	1	1
Case lot handling equipment, movabili	4	1
Cavities & door seal of microwave clea	2	1
Ceiling easily cleanable and light in col	125	1
<b>~</b>		

Violation Description	Total Number of Violations	Distinct count of Violation No
Central Preparation Facility Inspection	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1
Central Preparation Facilityauthoriza	1	1
Chemical sanitizer generated by a devi	2	1
Chemical sanitizer generated by a devi	4	1
Chemical sanitizer generated by a devi	23	1
Chemical sanitizer generated onsite, c	8	1
_	2	1
Chemical separate by spacing - Retail	5	1
Chemicals requirements in 40 CFR -Tol	76	1
Chlorine exposure time table	489	1
Chlorine sanitizer concentration, mini	28	
CIP-Cleanability		1
CIP-Cleanability-self draining	1	1
CIP-Cleanability-w inspection access p	1	1
Clean facilities as often as necessary.	237	1
Clean Sight and Touch	2,384	1
Clean Surface Different Foods	7	1
Clean vent syst:Intake/exhaust air duc	500	1
Cleaning between Raw & Ready to Eat	2	1
cleaning hermetically sealed container	28	1
Cleaning proceduresteps Improper dr	8	1
Cleaning proceduresteps w/ clean wa	3	1
Cloth gloveuse	3	1
Cloth napkins shall be laundered betw	4	1
Clothes washer and dryer location req	3	1
Cloths in-use for wiping between uses	1,010	1
Cloths in-use for wiping food spills use	92	1
Cloths in-use for wiping raw animal fo	1	1
Cloths in-use maintained dry	1	1
Cold Hold (41øF/45øF or below)	2,872	1
Cold/hot hold unit thermometer easily	473	1
Commercially processed ready-to-eat (	7	1
Compliance and Enforcement Variance	1	1
Compliance HACCP Monitoring CCP	4	1
Compliance HACCP Verification	5	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Concentration of the sanitizing solutio	164	1
Concrete, porous blocks, or bricks use	5	1
Condenser unit shall be separated fro	5	1
Condiments protected from contamina	5	1
Conditions of Permit-in use of food eq	341	1
Constructing / Remodeling without ap	13	1
Consumer Advisory Disclosureasteri	37	1
Consumer AdvisoryDisclosuredescri	5	1
Consumer AdvisoryReminder specific	1	1
Consumer Advisorysalad bar or buffe	7	1
Consumer self-service ready-to-eat fo	20	1
Contact RTE Products w/ Bare Hands	261	1
Container of food that is not time/tem	2	1
Containers of chemical sanitizing solut	145	1
Controlling pests. Eliminating harbora	336	1
Controlling pests. The presence of inse	274	1
Conveying Sewage	77	1
Cooked ready to eat - Food protected f	136	1
Cooked TCS foods received at 135øF or	4	1
Cooking equipment free of encrusted g	93	1
Cool TCS foods using ice as an ingredie	2	1
Cool TCS foods using other effective m	11	1
Cool TCS foods using proper methods	14	1
Cooling ingredients from ambient wi	26	1
Cooling total 6 hours, 135-41øF	76	1
Cooling within 2 hours, 135-70øF	82	1
Cooling method, criteria - placing the f	12	1
Cooling method, criteria - rapid coolin	8	1
Cooling method, criteria - smaller port	32	1
Cooling method, criteria - using ice bath	35	1
Cooling, heating, and holding capacitie	381	1
Cover for equipment shall overlap the	1	1
Covered waste receptacle for women's	266	1
Covering receptacles after filled	4	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Covering receptacles if not in continuo	7	1
Cutting surfaces.	79	1
Damaged Equipment	666	1
Date marking > 24 hrs,on site,temp 41F	1,517	1
Date marking combined ingredients fo	39	1
Date marking commercially prepared o	133	1
Date marking commercially prepared	312	1
Date marking commercially prepared	128	1
Date marking for hard to date packagi	16	1
Date marking Paragraphs (1) and (2) o	4	1
Demonstrateion of knowledge by PIC	25	1
Detergent-sanitizer must be approved	1	1
Devices to stun/electrocute flying inse	17	1
Dirty linens	3	1
Dirty nonfood contact surfaces	2,842	1
Disassemlin Equip. & Utensil-cleaning	1	1
Discard if TCS is in container w/ no dat	155	1
Discard TCS if date marked exceeds te	279	1
Discard TCS in vending machine if exce	9	1
Discharges from the Eyes, Nose, a3nd	8	1
Dispensing equip. no contact w/ lip-co	4	1
Dispensing equipment protect from m	3	1
Dispensing equipment protected in an	2	1
Dispensing equipment w/ drip protecti	1	1
Disposal towels provided with waste r	26	1
Dissasembled Equipment & Utensils- cl	2	1
Distressed merchandise, segregation	28	1
Does Establishment have a current val	167	1
Does the establishment have sufficien	107	1
Donated TCS food cold hold 41øF	1	1
Dressing areas, designated	1	1
Dressing areas:Lockers	4	1
Dry cleaning equipment food contact s	1	1
Dry wiping cloths and the chemical san	12	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Dry wiping cloths shall be laundered	2	1
Drying Mops-air dry	69	1
Eating and tobacco areas.	9	1
Eating food, chewing gum, drinking be	1,387	1
ection report available for disclosure	1	1
educed Oxygen HACCP Plan	1	1
Eggs received clean and sound and ma	2	1
elf-Service Food Market	15	3
Enclosed toilet room w/self closing do	81	1
ent contamination by cleaning & saniti	1	1
Equip sealed if it is exposed to spillage	25	1
Equipment - table mounted - 4" cleara	1	1
Equipment / Utensils (PHF) every 4 ho	2	1
Equipment & utensils cleaned before r	33	1
Equipment & Utensils for non PHF shal	4	1
Equipment & Utensils resistant pit,chi	95	1
Equipment & Utensils smooth easily cl	126	1
Equipment & Utensils withstand repea	7	1
Equipment and Utensils Cleaning-cont	292	1
Equipment and Utensils Cleaning-fruit	1	1
Equipment and Utensils Durability and	76	1
Equipment and Utensils Multiuse Mat	137	1
Equipment and Utensils Multiuse Mat	73	1
Equipment and Utensils Sanitization	84	1
Equipment and Utensils Storage	41	1
Equipment and Utensils without smoo	4	1
Equipment clearance of cleaning space	87	1
Equipment compartments, drainage	12	1
Equipment designed for use w lid shall	2	1
Equipment has cracks and corners	26	1
Equipment in good repair and proper a	706	1
Equipment reassembled - protect food	1	1
Equipment-doors, seal hinges adjuste	76	1
Equipment-space to allow access for cl	4	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Equipment-table mounted must be sea	1	1
Equipment-table mounted-elevated on	7	1
Except for refilling a consumer's drinki	1	1
Exclusions and Restrictions	3	1
Exterior doors used as exits need not b	12	1
Exterior doors used as exits need not b	10	1
Exterior walls:protection	5	1
f) No Establishment Inspection Reports	1	1
f) No Smoking Signs Displayed	2	1
First Aid	39	1
First aid kit not to contaminate food, u	4	1
First aid supplies labeled.	2	1
Floor contruction requirements	49	1
Floor covering, mats and duckboards	19	1
Floor-mounted equip. sealed or elevat	2	1
Floor& wall junctures- coved & sealed	266	1
Floors/walls/ceiling/nonfood dirty	1,847	1
Floors/walls/ceilings approved carpeti	5	1
Food Consumer Advisory-raw food	17	1
Food Disposition - Contaminated by e	2	1
Food Disposition - reconditioned Food	6	1
Food Disposition-Contaminated Food	1	1
Food Disposition, Contaminated Food	1	1
Food Donations- transpotation, storag	1	1
Food Donations-No previously served	1	1
Food employees may not care for or ha	1	1
Food Establishment Permit	219	1
Food hermetically sealed shall be obta	4	1
Food identity and accurate representa	20	1
Food in packages and working contain	71	1
Food Label - Bulk food w/ manufatuter	22	1
Food Label - declaration of the quantity	11	1
Food Label - Nutrition Labeling	33	1
Food Label- manufacture/packer/distr	285	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Food Label- salmonid fish w/canthaxat	1	1
Food Label-list of ingredients in desce	16	1
Food Labeling - Bulk Food w/ Card or Si	102	1
Food Labeling- with common name of t	361	1
Food Labeling-consumer, nutritional in	12	1
Food may not contain unapproved addi	4	1
Food not re-served after being served	41	1
Food obtained from sources that comp	27	1
Food on display shall be protected fro	73	1
Food packaged in a establishment, sha	100	1
Food prep/utensil wash/mop sink not f	33	1
Food preparation	15	1
Food prepared in a private home, unlic	60	1
Food products not maintained at 135ø	1,259	1
Food protected cross contamination b	27	1
Food protected cross contamination s	389	1
Food protected from cross contaminat	14	1
Food protected from cross contaminat	156	1
Food protected from cross contaminat	584	1
Food safe, good condition, unadultera	1,119	1
Food shall be honestly presented	11	1
Food shall be protected from contamin	37	1
Food shall be protected from cross con	35	1
Food storage containers, identified wi	528	1
Food storage, prohibited areas - locker	3	1
Food storage, prohibited areas in mec	1	1
Food storage, prohibited areas in toile	5	1
Food storage, prohibited areas under I	18	1
Food storage, prohibited areas under	32	1
Food storage, prohibited areas under s	8	1
Food thermometer cleaned before use	3	1
Food thermometers provided and acce	406	1
Food thermometerssmall diameter p	31	1
Food-contact surfaces. smooth, non-a	208	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Food, utensils & equip in mechanical ro	4	1
Food, utensils & equip under open stai	3	1
Food, utensils & equip under other sou	76	1
Food, utensils & equip under sewer line	6	1
Food, utensils and equip under water li	8	1
Food, utensils and equipment in locker	1	1
Food, utensils and equipment in toilet	14	1
FOOD, HANDWASH, LAVATORIES	3	1
Food/water Temperature measuring d	1	1
Frequency. Refuse, recyclables/return	19	1
Frozen food. Stored frozen foods shall	23	1
Fruits, vegetables or other plant base	2	1
ggs and milk products, pasteurized	2	1
Gloves Single Use	131	2
Grease Trap Location	8	1
Grease Trap Tickets	890	1
HACCP Approved Procedures	9	1
HACCP CORRECTIVE ACTIONS C.C.P.	6	1
HACCP Plan Record to be maintained	40	1
HACCP-Categorization of the types of	2	1
HACCP-Critical limits of each CCP	1	1
HACCP-Formulations & procedural con	1	1
HACCP-Identifying each Critical Contro	1	1
HACCP-Method for monitoring & contr	10	1
HACCP-PIC action to be taken	1	1
HACCP-Plan submitted	6	1
HACCP-Verify employee is following st	5	1
Had a previous illness, diagnosed by a	1	1
Hair Restraints effective	521	1
Hand Sanitizers	1	1
Hand sinks: number installed for conve	113	1
Handle & dispense of cleaned utensils,	49	1
Handler-Certificate Not on site	83	1
Handlers-Certificate Not On Site	831	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Handling of animals is ok when	1	1
Hands wash procedures-without soap	95	1
Handwashing lavatory - accessible	486	1
Handwashing lavatory - allow conveni	39	1
Handwashing lavatory - not adjacent t	3	1
Handwashing lavatory - used for other	1,034	1
Handwashing signage	627	1
Have HACCP Plan: Molluscan shellfish	2	1
Have HACCP plan: reduced oxygen pac	5	1
Health permit posted	268	1
Heated air hand drying device	2	1
Heating/ventilation: designed and inst	21	1
Highly susceptible populationbare ha	2	1
Hot oil filtering	1	1
Hot water sanitizer surface temp. < 1	29	1
hysical Facilities	39	1
hysical Facilities Floors, Walls, Ceilings	233	1
Ice units, separation of drains	4	1
Ice use as food or cooling medium shall	6	1
If raw, raw-marinated, partially cooke	4	1
In-use utensils, between-use storage	481	1
Individual, disposable towels	684	1
Indoor storage surfaces	1	1
Indoor Trash Can Cover	12	1
Insect control devices-not over food/fo	89	1
Insect control:prevent dead insects fr	150	1
Invalid Plans & Specifications	1	1
Is Poultry; stuffed fish/meat/pasta/po	2	1
Is whole-muscle, intact beef steaks co	1	1
iscard PHF is exceeds time/temp combi	26	1
Jewelry Prohibition	87	1
Keep utensils handles upright or prote	377	1
Kickplates	2	1
Laundering wiping cloths in designate	1	1

Violation Description	Total Number of Violations	Distinct count of Violation No
If-Service Food Market	7	2
Licensed pest control applicator only	109	1
Light 20 foot: Reach-in cooler	65	1
Light - 10 foot : Walk-in, Dry storage	91	1
Light - 20 foot : Washing, utensil, toilet	21	1
Light bulbs, light shields provided	1,001	1
Limit bare hand contact with all other	10	1
Live animals not allowed	5	1
Living or sleeping quarters, separation	9	1
Location of lockers	4	1
Location of refuse/recycling storage ar	1	1
Lockers to be used to store personal it	220	1
loor, wall, ceiling - Exposed material	373	1
loors easily cleanable	68	1
Loosely cover cooling foods	37	1
Machine vendingautomatic shut off	1	1
Machine vendingCold Hold (41øF/45ø	17	1
Maintain CCP Documentation Records	1	1
Maintain hands, arms clean	4	1
Maintain in Good Repair	416	1
Maintaining refuse areas and enclosur	23	1
Manual ware washing, sink compartm	30	1
Manual warewashing equipment, was	16	1
Manual warewashing-hot water saniti	1	1
Manual warewashing: thermometer pr	4	1
Mats / Duckboards nonabsorbent	27	1
Mech. warewash, hot water sanitizing	13	1
Mechanical holding unit, thermometer	85	1
Mechanical warewashing equip., sanit	4	1
Mechanical warewashing equip., wash	4	1
Mechanical warewashing, hot water s	5	1
Medicines labeled and stored properly	82	1
Medicines stored in leakproof container	3	1
Microwave cooking criteria (heated to	1	1
,		

Microwave safety standards         11         1           Milk container dispensing tube shall b         1         1           Molluscan shellfish life-support syste         1         1           n a consumer area, wall and ceiling sur         1         1           Nail polish, fake nails, criteria         19         1           No equipment & utensil under contami         26         1           No equipment & utensil under leaking         2         1           No equipment, utensil under open sta         1         1           No equipment, utensil & in mechanical         1         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         4         1           No equipment, utensil & single use in t         1         1 </th <th>Violation Description</th> <th>Total Number of Violations</th> <th>Distinct count of Violation No</th>	Violation Description	Total Number of Violations	Distinct count of Violation No
Molluscan shellfish life-support syste  n a consumer area, wall and ceiling sur  1 1  Nail polish, fake nails, criteria 19 11  No carpeting in food & toilet area 1 1  No equipment & utensil under contami 26 11  No equipment & utensil under leaking 29 11  No equipment & utensil under open sta 10  No equipment, utensil & in mechanical 11  No equipment, utensil & single use in t 12  No equipment, utensil & single use in t 13  No equipment, utensil & single use in t 14  No equipment, utensil under sewer lin 30  No reuse of toxics container for food s 31  No soap at handsink 359 11  No sponges contact w cleaned food co 31  No sponges contact w cleaned food co 31  No unnecessary personnel allowed in f 40 20  No Water Non Poat curic linen shall be launde 20  No Water Non Pasteurized Juice properly labeled 50  Non PFH beverages container may be r 11  Nonfood surfaces-design to be cleaned 232 21  Nonfood-contact surfaces material 397 21  Nonfood-contact surfaces material 397 20  Dotain variance: Molluscan shellfish lif 21  Obtain variance: Molluscan shellfish lif 21  Obtain variance: sprouting seeds or be 282 29 20 20 20 20 20 20 20 20 20 20 20 20 20	Microwave safety standards	11	1
n a consumer area, wall and ceiling sur         1         1           Nail polish, fake nails, criteria         19         1           No carpeting in food & toilet area         1         1           No equipment & utensil under contami         26         1           No equipment & utensil under leaking         2         1           No equipment, utensil & in mechanical         1         1           No equipment, utensil & single use in t         4         1           No equipment, utensil under sewer lim         3         1           No Hot Water / Water heater 50 gallon         106         1           No to sponges container for food s         3         1           No soap at handsink         359         1           No sopnges contaiter w cleaned food co         1         1           No sponges contact w cleaned food co         1         1           No unnecessary personnel allowed in f         40         2           No Water         55         1           Non Potation shall be lau	Milk container dispensing tube shall b	1	1
Nail polish, fake nails, criteria         19         1           No carpeting in food & toilet area         1         1           No equipment & utensil under contami         26         1           No equipment & utensil under leaking         2         1           No equipment & utensil under open sta         1         1           No equipment, utensil & in mechanical         1         1           No equipment, utensil & single use in t         4         1           No equipment, utensil under sewer lin         3         1           No equipment, utensil under sewer lin         3         1           No equipment, utensil under sewer lin         3         1           No equipment, utensil single use in t         4         1           No equipment, utensil single use in t         4         1           No equipment, utensil single use in t         4         1           No equipment, utensil single use in t         4         1           No equipment, utensil single use in t         4         1           No Water Materian single use in t         3         1           No rosod soccontainer for food so         1         1           No No food contact linen shall be launde         2         1      <	Molluscan shellfish life-support syste	1	1
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No equipment, utensil & in mechanical	No equipment & utensil under leaking	2	1
No equipment, utensil & single use in t  No equipment, utensil under sewer lin  No Hot Water / Water heater 50 gallon  No reuse of toxics container for food s  No soap at handsink  No sponges contact w cleaned food co  No unnecessary personnel allowed in f  No water  Non food contact linen shall be launde  Non Pasteurized Juice properly labeled  Non PFH beverages container may be r  Non Nondod surfaces-design to be cleaned  Nonfood-contact surfaces material  Nonfood-contact surfaces material  Number of Toilets and urinals  Obtain variance: Molluscan shellfish lift  Obtain Variance: reduce oxygen packa  Obtain variance: sprouting seeds or be  1 One Inch Air Gap  282  1 Only rodent-resistant containers for o  1 ood Donations - Damaged foods  20 or bars dispense ice thru dispenser o  1 operate with a lapsed permit  17 original cont. of RTE/PHF/Day1= day o	No equipment & utensil under open sta	1	1
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Original cont. of RTE/PHF/Day1= day o 131	oor bars dispense ice thru dispenser o	1	1
	Operate with a lapsed permit	17	1
orizontal utility lines/pipes can't sit on 5	Original cont. of RTE/PHF/Day1= day o	131	1
. ,, ,	orizontal utility lines/pipes can't sit on	5	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Other sanitizer exposure time	6	1
Other Violations	816	1
Outdoor effectively prevent pooling	2	1
Outdoor enclosures constructed	1	1
Outdoor refuse areas, curbed and grad	1	1
Outdoor Servicing Areas, Overhead Pr	3	1
Outer Clothing, Clean Condition	21	1
Outer door: solid, selfclosing, tightfitti	445	1
Outer openings:closed,tight-fitting wi	59	1
Outer openings:closing holes, gaps	533	1
Outfitter-Certified Food Manager	21	1
Outfitter-Food Temperatures (Cold).	20	1
Outfitter-Food Temperatures (Hot).	5	1
Outfitter-Food Temperatures.	1	1
Outfitter-Garbage receptacles	1	1
Outfitter-Handwashing facilities	1	1
Outfitter-Ice use (if cooling)	2	1
Outfitter-Thermometer.	23	1
P is required	1	1
Package integrity	72	1
Packaged food may not be stored in dir	10	1
Packaged food shall be labeled as spec	22	1
Parasite destruction, shall be frozen a	13	1
Parasite destruction, shall be frozen a	4	1
Pasteurized eggs or egg products shall	1	1
Permit/license posted	77	1
Person in charge must be on site at all	12	1
Person in charge. The person in charge	77	1
Pest Control	247	1
Pest control-routine inspections for	267	1
Pesticides and rodenticides applicatio	4	1
Pesticides applications/ hazard to emp	1	1
Pesticides/ toxic tracking powder	4	1
Pets in common dining areas-cleaning	5	1

Pets in common rooms/ items stored i.21Physical Facilities Premises2821Physical Facilities Premises-absorbent.181Physical Facilities Premises-closing tol71PIC ensure conditional employee who51PIC ensures effective handwashing be71PIC ensures employees are properly sa.431PIC ensures food handlers properly tra261PIC ensures food properly and rapidly11PIC ensures foods cooked to proper te11PIC ensures received foods meet requi11PIC notify regulatory authority when a41PIC to ensure no unapproved indiv in f122Plumbing design, construction, and ins261Plumbing design, construction, and ins121Plumbing System Construction - water11Precleaning food debris of utenlisis -fl21Precleaning food debris of utenlisis -fl21Premises cleaned when minimal food i11Premises cleaned when minimal food i11Premises free of litter711Premises cleaning food determined by the reg11Preventing contamination from other4401Preventing contamination when tasting31Preventing contamination when tasting31Preventing contamination when tasting31Preventing contamination when tasting	Violation Description	Total Number of Violations	Distinct count of Violation No
Physical Facilities Premises-closing toi	Pets in common rooms/ items stored i	2	1
Physical Facilities Premises-closing toi 7 PIC ensure conditional employee who 5 PIC ensures effective handwashing be 7 PIC ensures employees are properly sa 43 PIC ensures food handlers properly tra 26 PIC ensures food properly and rapidly 1 PIC ensures food properly and rapidly 1 PIC ensures foods cooked to proper te 1 PIC ensures received foods meet requi 1 PIC notify regulatory authority when a 4 PIC to ensure no unapproved indiv in f 12 Plumbing design, construction, and ins 26 Plumbing design, construction, and ins 12 Plumbing System Construction, and ins 12 Plumbing System Construction • water 1 Precleaning food debris of utenlisils • fl 2 Precleaning food debris of utenlisils • fl 2 Premises cleaned when minimal food i 1 Premises free of litter 71 Premises:Cleaning, frequency and rest 144 Preparing food determined by the reg 1 Prevent contamination from pesticides 6 Preventing contamination from other 440 Preventing contamination from other 440 Preventing contamination when tasting 3 Prevention of Clostridium Botulinum b 5 Public Water, Plumbing, and Waste W 1 Q.A. PPM • follow manufacturer's dire 347 Q.A. PPM • follow manufacturer's dire 2 Quaternary ammonium temperature r 13 ropenings:protect from insects/roden 1 rain board-large enough to accommod 2	Physical Facilities Premises	282	1
PIC ensures conditional employee who PIC ensures effective handwashing be PIC ensures employees are properly sa PIC ensures food handlers properly tra PIC ensures food properly and rapidly PIC ensures food properly and rapidly PIC ensures foods cooked to proper te PIC ensures received foods meet requi PIC ensures received foods meet requi PIC on the sure no unapproved indiv in f PIC on the sure no unapproved indiv in f PIC to ensure no unapproved indiv in f PIL to ensure no unapproved indiv in f Preclaaning design, construction, and ins PIL to ensure no unapproved indiv in f Preclaaning food debris of utenlisils - fl Preclaaning food debris of utenlisils - fl Precleaning food debris of utenlisils - fl Premises cleaned when minimal food i Premises cleaned when minimal food i Premises free of litter 71 Premises free of litter 71 Premises free of litter 71 Premises (leaning, frequency and rest Premises (leaning, frequency and rest Preventing contamination from other  144 Preventing contamination from other  144 Preventing contamination when tasting Preventing contamination from other  144 Preventing contamination when tasting Preventin	Physical Facilities Premises-absorbent	18	
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PIC ensures food handlers properly tra  PIC ensures food properly and rapidly  PIC ensures foods cooked to proper te  1  PIC ensures received foods meet requi  PIC notify regulatory authority when a  PIC to ensure no unapproved indiv in fr  PIC to ensure no unapproved indiv in fr  PIL to ensure no unapproved indiv in fr  Precleaning Good design, construction, and ins  Precleaning food debris of utenlisils - fl  Precleaning food debris of utenlisils - fl  Precleaning food debris of utenlisils - fl  Premises cleaned when minimal food i  Premises cleaned when minimal food i  Premises cleaned when minimal food i  Premises free of litter  71  Premises:Cleaning, frequency and rest  144  Preparing food determined by the reg  1  Prevent contamination from pesticides  Preventing contamination from other  440  1  Preventing contamination when tasting  3  Preventing contamination from other  440  1  Preparing food determined by the reg  1  Preparing food determined by the reg  1	PIC ensures effective handwashing be	7	1
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PIC notify regulatory authority when a  PIC to ensure no unapproved indiv in f  PIL to ensure no unapproved indiv in f  Plumbing design, construction, and ins  Plumbing design, construction, and ins  Plumbing System Construction  Plumbing System Construction - water  Precleaning food debris of utenlsils - fl  Precleaning food debris of utenlsils - s  Precleaning food debris of utenlsils - s  Premises cleaned when minimal food i  1 Premises free of litter  71 1  Premises:Cleaning, frequency and rest  Preparing food determined by the reg  1 1  Prevent contamination from pesticides  6 1  Preventing contamination from other  Preventing contamination when tasting  Preventing Contamination when tasting  Prevention of Clostridium Botulinum b  5 1  Public Water, Plumbing, and Waste W  1 2  Q.A. PPM - follow manufacturer's dire  Q.A. PPM - hardness of water  Quaternary ammonium temperature r  1 1  r openings:protect from insects/roden  1 1  rain board-large enough to accommod	PIC ensures foods cooked to proper te	1	1
PIC to ensure no unapproved indiv in f  Plumbing design, construction, and ins  Plumbing design, construction, and ins  Plumbing System Construction  Plumbing System Construction - water  Precleaning food debris of utenIsils - fl  Precleaning food debris of utenIsils - s  Precleaning food debris of utenIsils - s  Premises cleaned when minimal food i  1 1  Premises free of litter  7 1 1  Premises:Cleaning, frequency and rest  Prevent contamination from pesticides  6 1  Prevent contamination from pesticides  6 1  Preventing contamination from other  Preventing contamination when tasting  Prevention of Clostridium Botulinum b  5 1  Public Water, Plumbing, and Waste W  1 Q.A. PPM - follow manufacturer's dire  Q.A. PPM - hardness of water  Quaternary ammonium temperature r  1 1  r openings:protect from insects/roden  1 1  rain board-large enough to accommod	PIC ensures received foods meet requi	1	1
Plumbing design, construction, and ins261Plumbing design, construction, and ins121Plumbing System Construction221Plumbing System Construction - water11Precleaning food debris of utenlsils - fl21Precleaning food debris of utenlsils - s21Premises cleaned when minimal food i11Premises free of litter711Premises:Cleaning, frequency and rest1441Preparing food determined by the reg11Prevent contamination from pesticides61Prevent contamination from other4401Preventing contamination when tasting31Prevention of Clostridium Botulinum b51Public Water, Plumbing, and Waste W11Q.A. PPM - follow manufacturer's dire3471Q.A. PPM - hardness of water21Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	PIC notify regulatory authority when a	4	1
Plumbing design, construction, and ins121Plumbing System Construction221Plumbing System Construction - water11Precleaning food debris of utenIsils - fl21Precleaning food debris of utenIsils - s21Premises cleaned when minimal food i11Premises free of litter711Premises:Cleaning, frequency and rest1441Preparing food determined by the reg11Prevent contamination from pesticides61Preventing contamination when tasting31Prevention of Clostridium Botulinum b51Public Water, Plumbing, and Waste W11Q.A. PPM - follow manufacturer's dire3471Q.A. PPM - hardness of water21Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	PIC to ensure no unapproved indiv in f	12	
Plumbing System Construction221Plumbing System Construction - water11Precleaning food debris of utenIsils - fl21Precleaning food debris of utenIsils - s21Premises cleaned when minimal food i11Premises free of litter711Premises:Cleaning, frequency and rest1441Preparing food determined by the reg11Prevent contamination from pesticides61Preventing contamination when tasting31Preventing contamination when tasting31Prevention of Clostridium Botulinum b51Public Water, Plumbing, and Waste W11Q.A. PPM - follow manufacturer's dire3471Q.A. PPM - hardness of water21Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	Plumbing design, construction, and ins	26	1
Plumbing System Construction - water11Precleaning food debris of utenIsils - fl21Precleaning food debris of utenIsils - s21Premises cleaned when minimal food i11Premises free of litter711Premises:Cleaning, frequency and rest1441Preparing food determined by the reg11Prevent contamination from pesticides61Preventing contamination from other4401Preventing contamination when tasting31Prevention of Clostridium Botulinum b51Public Water, Plumbing, and Waste W11Q.A. PPM - follow manufacturer's dire3471Q.A. PPM - hardness of water21Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	Plumbing design, construction, and ins	12	1
Precleaning food debris of utenIsiIs - fl 2 1 Precleaning food debris of utenIsiIs - s 2 1 Premises cleaned when minimal food i 1 1 Premises free of litter 71 1 1 Premises:Cleaning, frequency and rest 144 1 Preparing food determined by the reg 1 1 1 Prevent contamination from pesticides 6 1 Preventing contamination from other 440 1 Preventing contamination when tasting 3 1 Prevention of Clostridium Botulinum b 5 1 Public Water, Plumbing, and Waste W 1 1 1 Q.A. PPM - follow manufacturer's dire 347 1 Q.A. PPM - hardness of water 2 1 Quaternary ammonium temperature r 13 1 r openings:protect from insects/roden 1 1 rain board-large enough to accommod 2	Plumbing System Construction	22	1
Precleaning food debris of utenIsiIs - s 2 1 Premises cleaned when minimal food i 1 1 Premises free of litter 71 1 Premises:Cleaning, frequency and rest 144 1 Preparing food determined by the reg 1 1 Prevent contamination from pesticides 6 1 Preventing contamination from other 440 1 Preventing contamination when tasting 3 1 Prevention of Clostridium Botulinum b 5 1 Public Water, Plumbing, and Waste W 1 1 Q.A. PPM - follow manufacturer's dire 347 1 Q.A. PPM - hardness of water 2 1 Quaternary ammonium temperature r 13 1 r openings:protect from insects/roden 1 1 rain board-large enough to accommod 2	Plumbing System Construction - water	1	1
Premises cleaned when minimal food i 1 Premises free of litter 71 Premises:Cleaning, frequency and rest 144 Preparing food determined by the reg 1 Prevent contamination from pesticides 6 Preventing contamination from other 440 Preventing contamination when tasting 3 Prevention of Clostridium Botulinum b 5 Public Water, Plumbing, and Waste W 1 Q.A. PPM - follow manufacturer's dire 347 Q.A. PPM - hardness of water 2 Quaternary ammonium temperature r 13 r openings:protect from insects/roden 1 rain board-large enough to accommod 2	Precleaning food debris of utenIsils - fl	2	1
Premises free of litter711Premises:Cleaning, frequency and rest1441Preparing food determined by the reg11Prevent contamination from pesticides61Preventing contamination from other4401Preventing contamination when tasting31Prevention of Clostridium Botulinum b51Public Water, Plumbing, and Waste W11Q.A. PPM - follow manufacturer's dire3471Q.A. PPM - hardness of water21Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	Precleaning food debris of utenIsils - s	2	1
Premises:Cleaning, frequency and rest1441Preparing food determined by the reg11Prevent contamination from pesticides61Preventing contamination from other4401Preventing contamination when tasting31Prevention of Clostridium Botulinum b51Public Water, Plumbing, and Waste W11Q.A. PPM - follow manufacturer's dire3471Q.A. PPM - hardness of water21Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	Premises cleaned when minimal food i	1	1
Preparing food determined by the reg Prevent contamination from pesticides 6 Preventing contamination from other Preventing contamination when tasting Prevention of Clostridium Botulinum b Public Water, Plumbing, and Waste W Q.A. PPM - follow manufacturer's dire Q.A. PPM - hardness of water Quaternary ammonium temperature r Quaternary ammonium temperature r Public Water, Plumbing, and Waste W 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Premises free of litter	71	1
Prevent contamination from pesticides Preventing contamination from other  Preventing contamination when tasting Prevention of Clostridium Botulinum b  Public Water, Plumbing, and Waste W  Q.A. PPM - follow manufacturer's dire  Q.A. PPM - hardness of water Q.A. PPM - hardness of water Quaternary ammonium temperature r  r openings:protect from insects/roden  rain board-large enough to accommod	Premises:Cleaning, frequency and rest	144	1
Preventing contamination from other Preventing contamination when tasting 3 1 Prevention of Clostridium Botulinum b 5 1 Public Water, Plumbing, and Waste W 1 Q.A. PPM - follow manufacturer's dire 347 1 Q.A. PPM - hardness of water 2 1 Quaternary ammonium temperature r 13 1 r openings:protect from insects/roden 1 rain board-large enough to accommod 2	Preparing food determined by the reg	1	
Preventing contamination when tasting Prevention of Clostridium Botulinum b  Public Water, Plumbing, and Waste W  Q.A. PPM - follow manufacturer's dire  Q.A. PPM - hardness of water Quaternary ammonium temperature r  r openings:protect from insects/roden  rain board-large enough to accommod  1  1  1  1  1  1  1  1  1  1  1  1	Prevent contamination from pesticides	6	1
Prevention of Clostridium Botulinum b 5 Public Water, Plumbing, and Waste W 1 Q.A. PPM - follow manufacturer's dire 347 Q.A. PPM - hardness of water 2 Quaternary ammonium temperature r 13 r openings:protect from insects/roden 1 rain board-large enough to accommod 2	Preventing contamination from other	440	1
Public Water, Plumbing, and Waste W11Q.A. PPM - follow manufacturer's dire3471Q.A. PPM - hardness of water21Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	Preventing contamination when tasting	3	1
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Quaternary ammonium temperature r131r openings:protect from insects/roden11rain board-large enough to accommod21	Q.A. PPM - follow manufacturer's dire	347	1
r openings:protect from insects/roden 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Q.A. PPM - hardness of water	2	1
rain board-large enough to accommod 2	Quaternary ammonium temperature r	13	1
	r openings:protect from insects/roden	1	1
	rain board-large enough to accommod	2	1
		49	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Raw fruits and vegetables washed	4	1
Raw ready to eat - Food protected fro	208	1
Raw shelled eggs immediately placed	4	1
Raw unpackaged animal food, beef, la	4	1
Receptacles and waste Units-contruct	3	1
Receptacles prevent debris, insect, ro	14	1
Receptacles provided in each area of t	4	1
Receptacles sufficient capacity	5	1
Receptacles tight fitting lids, doors, or	97	1
Receptacles/vehicles- removal of refus	1	1
Reduced Oxygen HACCP Plan - packaged	4	1
Reduces oxygen package-procedures (	1	1
Refuse/recyclables area maintained in	7	1
Refuse/recyclables to be stored in pro	4	1
Reheat 165øFmicrowave	4	1
Reheat from 41øF to 165øF within 2 h	13	1
Remove dead/trapped pests	87	1
Remove extra tablware when a consu	1	1
Remove soils from equipment & utensi	40	1
Report Sickness	19	1
Reporting diagnosed shiga toxin-prod	1	1
Responding correctly to the inspector	6	1
Restricted use pesticides	25	1
Reuse of single service articles	171	1
Reuse of take-home containers	2	1
RFSM - Not On Site	1,501	1
RFSM Certificate - Not Display	437	1
RFSM supervisory capacity up to 4 est	5	1
Rinsing Equipment and Utensils after	6	1
Rinsing procedure - alternative manua	1	1
Rinsing procedures - 3 compartment si	89	1
Rinsing procedures - CIP	2	1
rivate homes/living or sleeping quarte	5	1
Rodent bait stations	9	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Rodent control: using control methods	9	1
s wash procedures-without lathered fi	4	1
Sanitization after Cleaning	271	1
Sanitizing solution intergrated in dish	5	1
Sanitizing solutions, testing devices	540	1
se utensil stored in water at < 135'F	3	1
Self-Service dispensing equip. protect	3	1
Service dogs allowed	3	1
Service sink or one curbed cleaning fac	16	1
Service Sinks, availability	7	1
Sewage disposal thru public sewage pl	8	1
Sewer or septic tank location criteria	1	1
Shellfish tag - consumer information s	1	1
Shellfish tag - date of harvesting	1	1
Shellfish tags kept for 90 days: do not	1	1
Shellfish tags kept for 90 days: record	7	1
Shellfish tags to remain attached to co	4	1
Shellfish tank w/ HACCP plan - safety o	1	1
Shellstock tags not commingled	8	1
Shucked shellfish removed & repacked	1	1
Shucked shellfish removed & repacked	1	1
Shucked shellfish removed&repacked:	1	1
Single Service use- materials safe	2	1
Single Service-no deleterious substanc	2	1
Single use articel wrapped or dispensed	79	1
Sink compartments shall be large enou	2	1
Sink used to wash cloths/produce or th	4	1
Smooth Contact Surfaces	12	1
Soda nozzles and ice bin clean as speci	22	1
Soda nozzles and ice bin clean to remo	144	1
Soiled linens storage	11	1
Soiled receptacles and waste handling	21	1
Specifications for Receiving temperat	4	1
Store all equipment & utensil covered	273	1

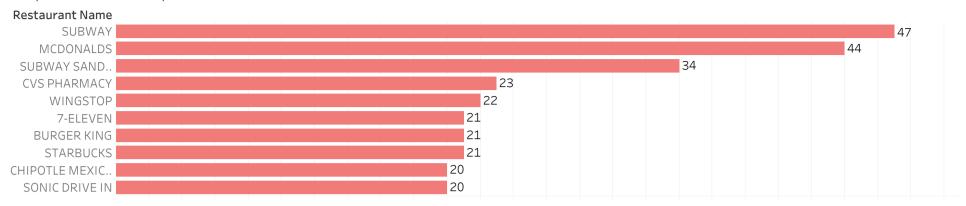
Violation Description	Total Number of Violations	Distinct count of Violation No
Store clean utensils in a self-draining p	22	1
Store equipment & utensils - avoid con	169	1
Store equipment & utensils in a clean,	200	1
Store maintenance equip away from fo	13	1
Store maintenance equipment in order	16	1
Store single-service item in original pa	117	1
Storing the food at least 15 cm (6 inch	1,005	1
Storing the food where it is not expose	304	1
Substitued pasteurized eggs/broken e	2	1
Tableware must by wrapped if tablew	2	1
TCS food shall be thawed as part of a c	1	1
TCS food shall be thawed using any pr	4	1
TCS with previous temperature abuse	1	1
Temperature Measuring- accurate +/	7	1
Temperature Measuring- accurate +/	4	1
Thawing. Under refrigeration	28	1
Thawing. under running water criteria	129	1
Thawing. under running water criteria	50	1
Thermometer calibrated to ensure acc	25	1
Thermometer in good condition or dis	53	1
Thermometer shall be easily readable	30	1
Thermometers to be accurate +/- 3'F	21	1
Thermometers to be accurate +/-1.5 'C	8	1
tility lines/pipes cannot prevent cleani	1	1
tility service lines/pipes may not be ex	2	1
Time as PHC: 4 hours provide written p	82	1
Time as PHC: Cooked and served, withi	16	1
Time as PHC: Cooked and served, withi	12	1
Time as PHC: maximum of 4 hours limit	55	1
Time as PHC: within 4 hours provide w	80	1
Time as PHC:provide written procedur	37	1
Time/temperature controlled for safet	4	1
Time/temperature controlled for safet	3	1
tize all Equipment	1	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Toilet rooms, convenience and accessi	29	1
Toilet tissue, availability	28	1
Toilets, urinals and showers not used	2	1
Toilets/urinals shall be provided:mini	4	1
Toxic applied accord. to restrict. on cer	4	1
Toxic Chemical Storage - Retail Sale	47	1
Toxic items labeling for original contai	20	1
Toxic items labeling-non original conta	513	1
Toxic items storage adjacent to food/u	609	1
Toxic items stored above food/utensils	489	1
Toxic items used according to law	47	1
Toxic materials/ lubricants	4	1
Trash can provided for papertowel wa	109	1
Trash cans and designated storage are	8	1
Unapproved food or color additives lev	2	1
Unapproved food or color additives. Pr	2	1
Unnecessary articles prohibited	172	1
Unnecessary chemicals not allowed	54	1
Unpackaged food may not be stored in	42	1
Untreated shell eggs need to be at 45§	32	1
Upon receipt, TCS food shall be free of	1	1
Use toxic according to manufacturer di	30	1
Use toxics according to additional con	44	1
Using drain plugs	19	1
Utensils, consumer self-service	5	1
Utensils, single serve items 6 inches of	276	1
Vending machine doors and access ope	8	1
Vending Machine. Hot Hold (135øF or	19	1
Ventilation hood systems	48	1
Ventilation hood systems, adequacy	42	1
Ventilation hood-prevent grease dripp	84	1
Ventilation systems:no public health h	13	1
Ventilation, mechanical	38	1
Wall and ceiling covering materials sh	26	1

Walls and ceilings, studs, joists, and ra       130         Walls easily cleanable and light in color       80         Walls shall be light in color       11         Warewash - Wash cycle temp. of chem       3         Warewash - Wash cycle temp. of multi       1         Warewash - Wash cycle temp. of single       1         Warewash Wash cycle temp. of single       3         Warewashing - Soiled ware loaded int       1         Warewashing equipment, clean soluti       10         Warewashing equipment, cleaning age       1         Warewashing machine data plate w re       3         Warewashing machine excycles sanitiz       3         Warewashing machine, sink - cleaned       4         Warewashing machine, sink - cleaned       8         Warewashing machine, sink - cleaned       8         Warewashing machine, sink - cleaning       11         Warewashing machine, sink - cleaning       11         Warewashing machines not apply to p       1         Warewashing machines thermometer       13         Warewashing machines thermometer       1         Warewashing machines thermometer       4         Warewashing machines thermometer       4         Warewashing sinks and drain boards, </th <th>Violation Description</th> <th>Total Number of Violations</th> <th>Distinct count of Violation No</th>	Violation Description	Total Number of Violations	Distinct count of Violation No
Walls shall be light in color       11       1         Warewash - Wash cycle temp. of chem       3       1         Warewash - Wash cycle temp. of dual t       1       1         Warewash - Wash cycle temp. of single       1       1         Warewash - Wash cycle temp. of single       3       1         Warewash wash cycle temp. of single       3       1         Warewashing - Soiled ware loaded int       1       1         Warewashing equipment, clean soluti       10       1         Warewashing equipment, cleaning age       1       1         Warewashing machine data plate w re       3       1         Warewashing machine recycles sanitiz       3       1         Warewashing machine, sink - cleaned       4       1         Warewashing machine, sink - cleaned       4       1         Warewashing machine, sink - cleaned       8       1         Warewashing machine, sink - cleaned       8       1         Warewashing machine, sink - cleaned       1       1         Warewashing machine, sink - cleaned       1       1         Warewashing machine, sink - cleaned       1       1         Warewashing machine, sink - cleaning       1       1	Walls and ceilings, studs, joists, and ra	130	1
Warewash - Wash cycle temp. of multi. Warewash - Wash cycle temp. of multi. Warewash - Wash cycle temp. of multi. 1 Warewash- Wash cycle temp. of single . 3 1 Warewash Wash cycle temp. of single . 3 1 Warewashing - Soiled ware loaded int. 1 Warewashing - Soiled ware loaded int. 1 Warewashing equipment, clean soluti. 10 Warewashing equipment, cleaning age 1 Warewashing machine data plate w re 3 Warewashing machine recycles sanitiz 3 Warewashing machine, sink - cleaned 4 Warewashing machine, sink - cleaned 8 Warewashing machine, sink - cleaned 9 Warewashing machine, sink - cleaning 11 Warewashing machine, sink - cleaning 11 Warewashing machines sutt. dispens 17 10 Warewashing machines not apply to p 11 Warewashing machines thermometer 13 Warewashing machines thermometer 4 Warewashing manufacturer's operati 7 Warewashing manufacturer's operati 7 Warewashing sinks and drain boards, 42 11 Washed as specified - oversized equip 11 Washed as specified - oversized equip 12 Washing hands only at a designated h 13 Washing procedures selected based o 14 Waste receptacles outdoors/tight fitti 41 Waste Receptacles thoroughly cleaned 1 Waste Storage location Nuisance 3 Water Capacity specifications 7 1 Water capacity specifications 7 1 Water capacity specifications 7 Water Chemical properties. Records of 1 Water maintained at 171øF or above f 1	Walls easily cleanable and light in color	80	1
Warewash- Wash cycle temp. of dual t       1         Warewash- Wash cycle temp. of single       3         Warewash- Wash cycle temp. of single       3         Warewashing - Soiled ware loaded int       1         Warewashing equipment, clean soluti       10         Warewashing equipment, cleaning age       1         Warewashing machine data plate w re       3         Warewashing machine data plate w re       3         Warewashing machine ecycles sanitiz       3         Warewashing machine, sink - cleaned       4         Warewashing machine, sink - cleaned       8         Warewashing machine, sink - cleaning       11         Warewashing machines auto. dispens       17         Warewashing machines not apply to p       1         Warewashing machines thermometer       1         Warewashing machines thermometer       4         Warewashing machines thermometer       4         Warewashing sinks and drain boards,       42         Warewashing sinks and drain boards,       42         Wash hands after all other activities       61         Wash hands after all other activities       61         Washing hands only at a designated h       77         Washing hands only at a designated h	Walls shall be light in color	11	
Warewash- Wash cycle temp. of dual t  Warewash- Wash cycle temp. of single  Warewashing - Soiled ware loaded int  Warewashing equipment, clean soluti  Warewashing equipment, cleaning age  Warewashing machine data plate w re  Warewashing machine recycles sanitiz  Warewashing machine, sink - cleaned  Warewashing machines suto. dispens  Warewashing machines not apply to p  Warewashing machines thermometer  Warewashing machines thermometer  Warewashing machines thermometer  Warewashing sinks and drain boards,  Warewashing sinks and drain boards,  Wash hands after all other activities  Wash hands after all other activities  Washed immediately after application  1 Washing hands only at a designated h  Washing hands only at a designated h  Washing procedures selected based o  Substing procedures selected based o  Waste Receptacles outdoors/tight fitti  Waste Receptacles thoroughly cleaned  Water & Plumbing in good repair- per  Water Chemical properties. Records of  1 Water maintained at 171øF or above f  1 Water maintained at 171øF or above f	Warewash - Wash cycle temp. of chem	3	1
Warewash- Wash cycle temp. of single31Warewashing - Soiled ware loaded int11Warewashing equipment, clean soluti101Warewashing equipment, cleaning age11Warewashing machine data plate w re31Warewashing machine recycles sanitiz31Warewashing machine, sink - cleaned41Warewashing machine, sink - cleaned81Warewashing machine, sink - cleaning111Warewashing machines auto. dispens171Warewashing machines not apply to p11Warewashing machines thermometer131Warewashing machines thermometer41Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Wash ands after all other activities611Washed immediately after application11Washing procedures selected based o51Washing procedures selected based o51Waster ecceptacles outdoors/tight fitti411Waste Storage location Nuisance31Water Chemical properties. Records of12Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewash - Wash cycle temp. of multi	1	1
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Warewashing equipment, cleaning age 1 Warewashing machine data plate w re 3 Warewashing machine recycles sanitiz 3 Warewashing machine, sink - cleaned 4 Warewashing machine, sink - cleaned 8 Warewashing machine, sink - cleaning 11 Warewashing machines auto. dispens 17 Warewashing machines ot apply to p 11 Warewashing machines thermometer 13 Warewashing machines thermometer 13 Warewashing machines thermometer 4 Warewashing manufacturer's operati 7 Warewashing sinks and drain boards, 42 10 Wash hands after all other activities 61 Washed as specified - oversized equip 1 Washed immediately after application 1 Washing hands only at a designated h 77 11 Washing procedures selected based o 5 12 Waste receptacles outdoors/tight fitti 41 Waste Receptacles thoroughly cleaned 1 Waste Storage location Nuisance 3 12 Water & Plumbing in good repair- per 1,235 13 Water Chemical properties. Records of 1 Water maintained at 171øF or above f 1	Warewashing - Soiled ware loaded int	1	1
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Warewashing machine, sink - cleaned41Warewashing machine, sink - cleaned81Warewashing machine, sink - cleaning111Warewashing machines auto. dispens171Warewashing machines not apply to p11Warewashing machines thermometer131Warewashing machines thermometer41Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machine data plate w re	3	1
Warewashing machine, sink - cleaned81Warewashing machine, sink - cleaning111Warewashing machines auto. dispens171Warewashing machines not apply to p11Warewashing machines thermometer131Warewashing machines thermometer41Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machine recycles sanitiz	3	1
Warewashing machine, sink - cleaning111Warewashing machines auto. dispens171Warewashing machines not apply to p11Warewashing machines thermometer131Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machine, sink - cleaned	4	
Warewashing machines auto. dispens171Warewashing machines not apply to p11Warewashing machines thermometer131Warewashing machines thermometer41Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machine, sink - cleaned	8	1
Warewashing machines not apply to p11Warewashing machines thermometer131Warewashing machines thermometer41Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair-per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machine, sink - cleaning	11	1
Warewashing machines thermometer131Warewashing machines thermometer41Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machines auto. dispens	17	1
Warewashing machines thermometer41Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machines not apply to p	1	1
Warewashing manufacturer's operati71Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machines thermometer	13	1
Warewashing sinks and drain boards,421Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair-per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing machines thermometer	4	1
Wash hands after all other activities611Washed as specified - oversized equip11Washed immediately after application11Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Warewashing manufacturer's operati	7	1
Washed as specified - oversized equip1Washed immediately after application1Washing hands only at a designated h77Washing procedures selected based o5Waste receptacles outdoors/tight fitti41Waste Receptacles thoroughly cleaned1Waste Storage location Nuisance3Water & Plumbing in good repair- per1,235Water capacity specifications7Water Chemical properties. Records of1Water maintained at 171øF or above f1	Warewashing sinks and drain boards,	42	1
Washed immediately after application.1Washing hands only at a designated h77Washing procedures selected based o5Waste receptacles outdoors/tight fitti41Waste Receptacles thoroughly cleaned1Waste Storage location Nuisance3Water & Plumbing in good repair- per1,235Water capacity specifications7Water Chemical properties. Records of1Water maintained at 171øF or above f1	Wash hands after all other activities	61	1
Washing hands only at a designated h771Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Washed as specified - oversized equip	1	1
Washing procedures selected based o51Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Washed immediately after application	1	1
Waste receptacles outdoors/tight fitti411Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Washing hands only at a designated h	77	1
Waste Receptacles thoroughly cleaned11Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Washing procedures selected based o	5	1
Waste Storage location Nuisance31Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Waste receptacles outdoors/tight fitti	41	1
Water & Plumbing in good repair- per1,2351Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Waste Receptacles thoroughly cleaned	1	1
Water capacity specifications71Water Chemical properties. Records of11Water maintained at 171øF or above f11	Waste Storage location Nuisance	3	1
Water Chemical properties. Records of 1 1 Water maintained at 171øF or above f 1 1	Water & Plumbing in good repair- per	1,235	1
Water maintained at 171øF or above f 1	Water capacity specifications	7	1
	Water Chemical properties. Records of	1	1
Water pressure specifications 14 1	Water maintained at 171øF or above f	1	1
	Water pressure specifications	14	1

Violation Description	Total Number of Violations	Distinct count of Violation No
Water supply. shall be from an approv	2	1
Water System Maintained	22	1
Water, Plumbing, and Waste Disposal	5	1
Water, Plumbing, and Waste Plumbing	12	2
Water, Plumbing, and Waste Plumbing	1	1
Water, Plumbing, and Waste Plumbing	178	1
Water, Plumbing, and Waste Sewage	12	1
Water, Plumbing, and Waste Water Di	3	1
Water, Plumbing, fogging devices	1	1
Water, Plumbing, & Waste Water - Pres	38	1
Watertight joint for equipment	2	1
Well Logs-records kited	1	1
Wet wiping cloths shall be laundered d	9	1
When plans are required. The remodel	1	1
When to wash	13	1
When to wash hands	77	1
When to wash hands after handling so	28	1
When to wash hands as often as neces	39	1
When to wash hands between raw and	27	1
When to wash Wash hands after using	2	1
When to washWhen to wash hands aft	26	1
Whole - muscle undercook label/pkg/pr	1	1
Windows or doors protected against t	27	1
Windows or doors protected against t	5	1
Windows or doors protected against t	23	1
Wiping cloths air dry requirement	2	1
Wood & wood wicker can't used as foo	5	1
Written procedures maintained for ba	2	1

Top 10 Most Inspected Restaurant



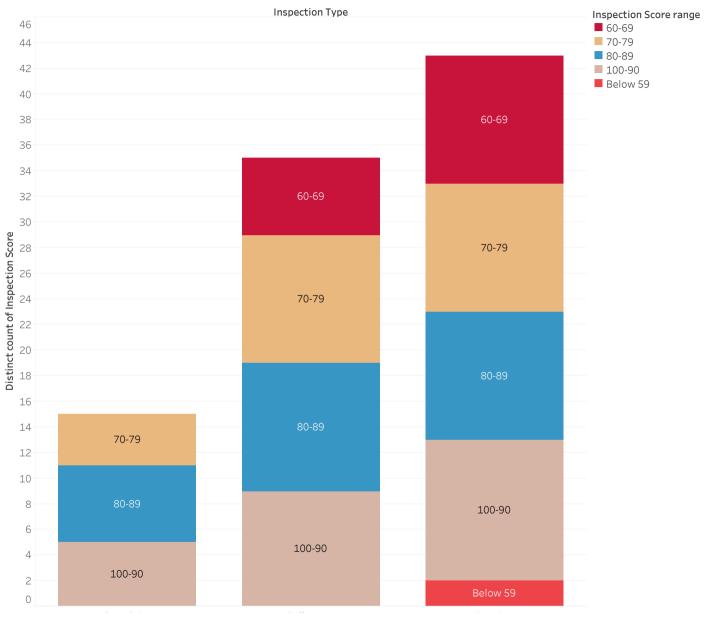
Distinct count of Inspection SK for each Restaurant Name. The marks are labeled by count of Inspection SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023. The view is filtered on Restaurant Name, which keeps 10 of 8,656 members.

Top 10 Inspected Restaurant with Worst Score

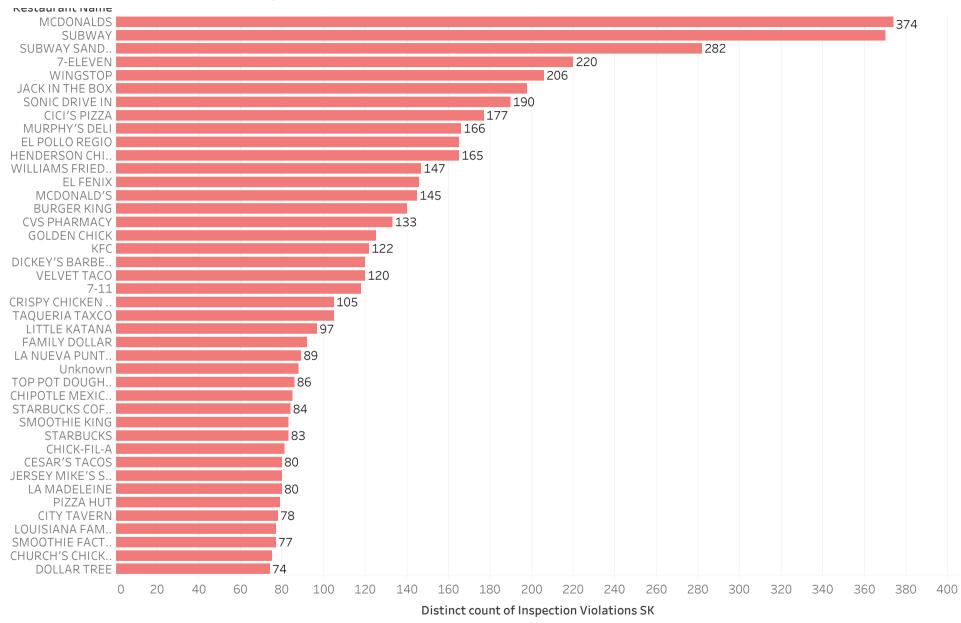


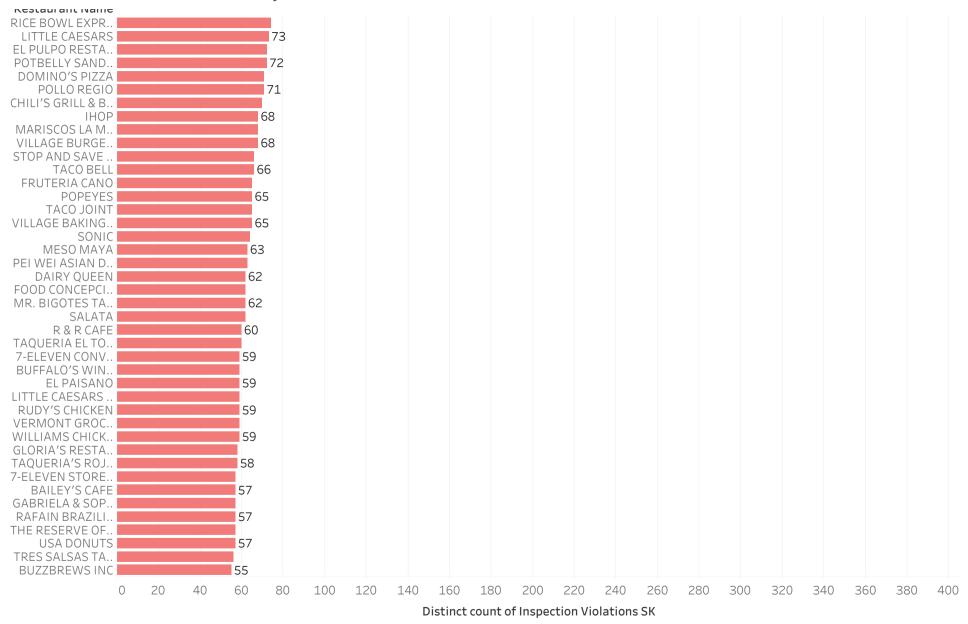
Minimum of Inspection Score for each Restaurant Name. The marks are labeled by count of Inspection SK. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023. The view is filtered on Restaurant Name, which keeps 10 of 8,656 members.

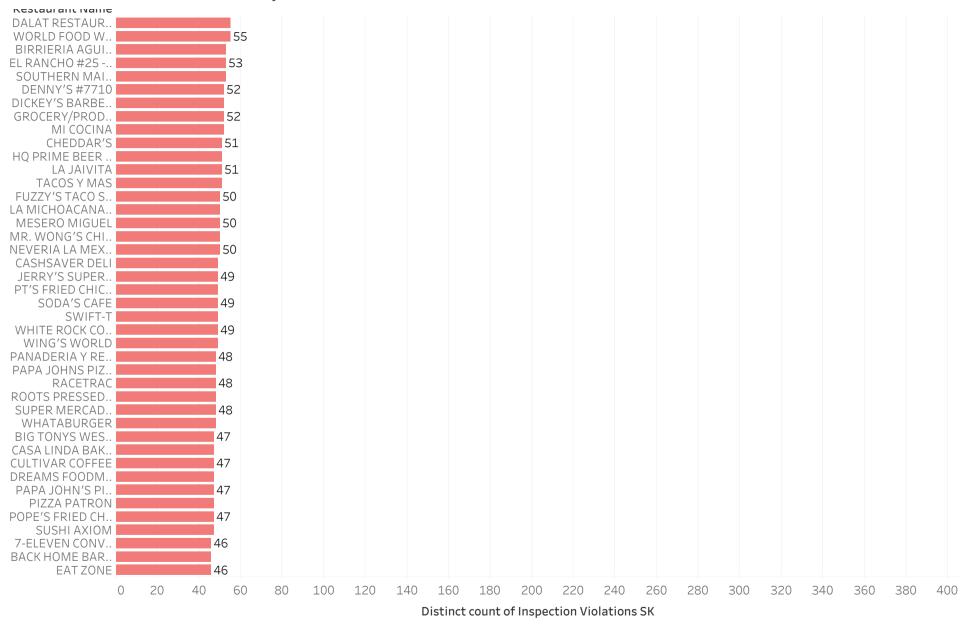
#### Inspection Result by Inspection Type

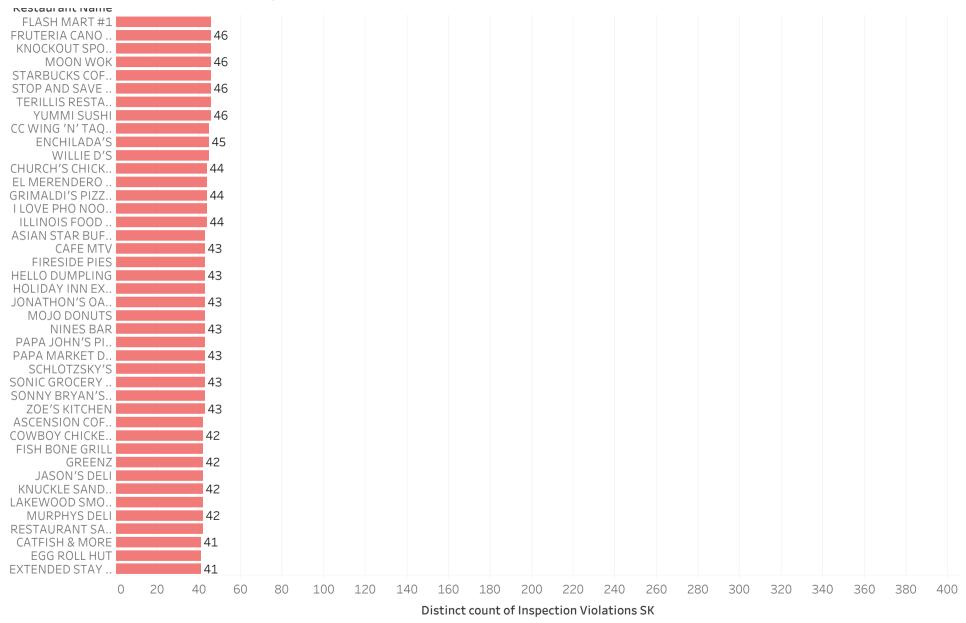


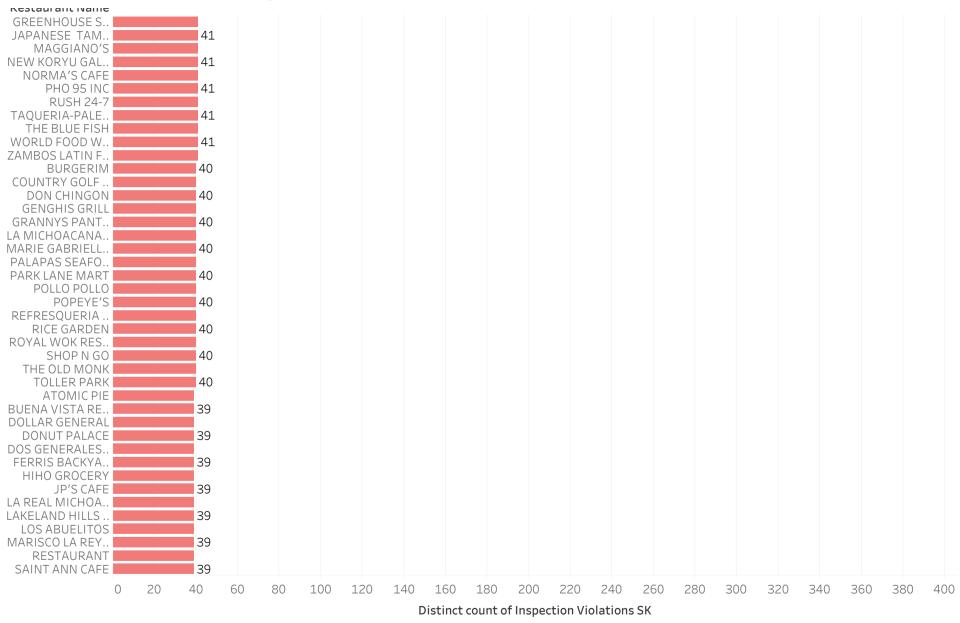
Distinct count of Inspection Score for each Inspection Type. Color shows details about Inspection Score range. The marks are labeled by Inspection Score range. The data is filtered on Inspection Date, which ranges from 10/3/2016 to 2/14/2023. The view is filtered on Inspection Type and Inspection Score range. The Inspection Type filter keeps Complaint, Follow-up and Routine. The Inspection Score range filter keeps 100-90, 1

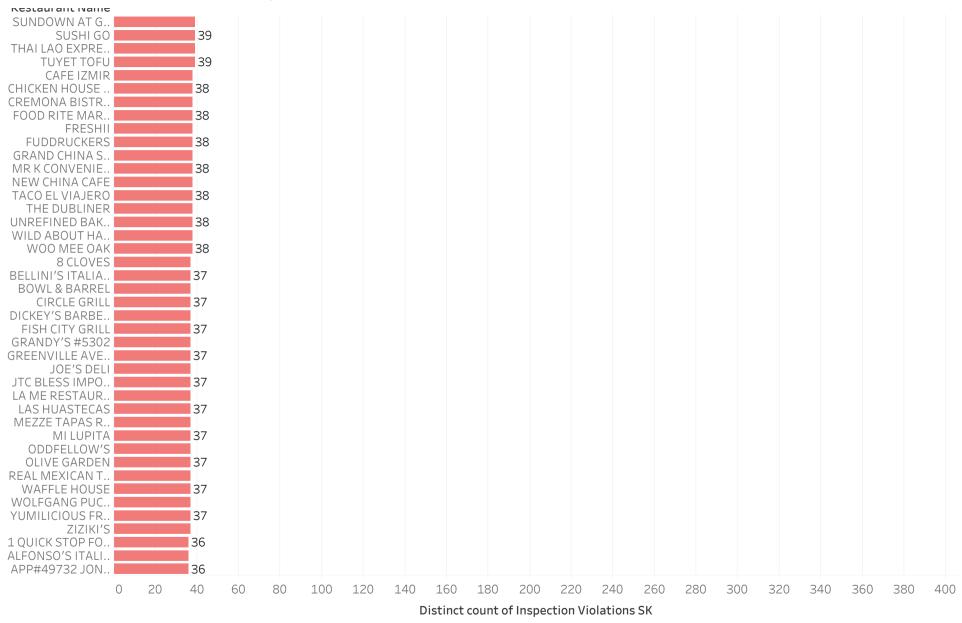


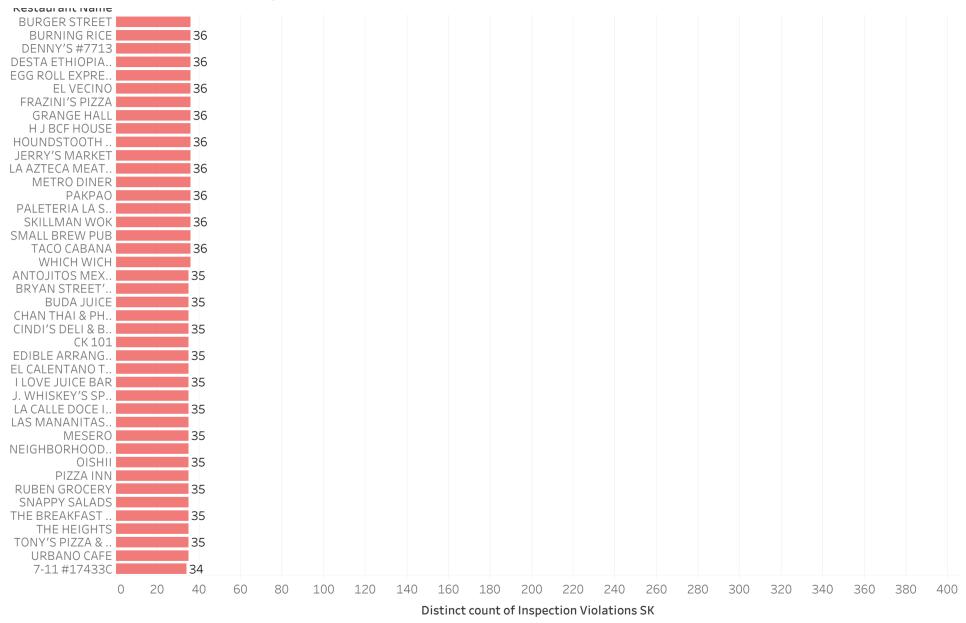


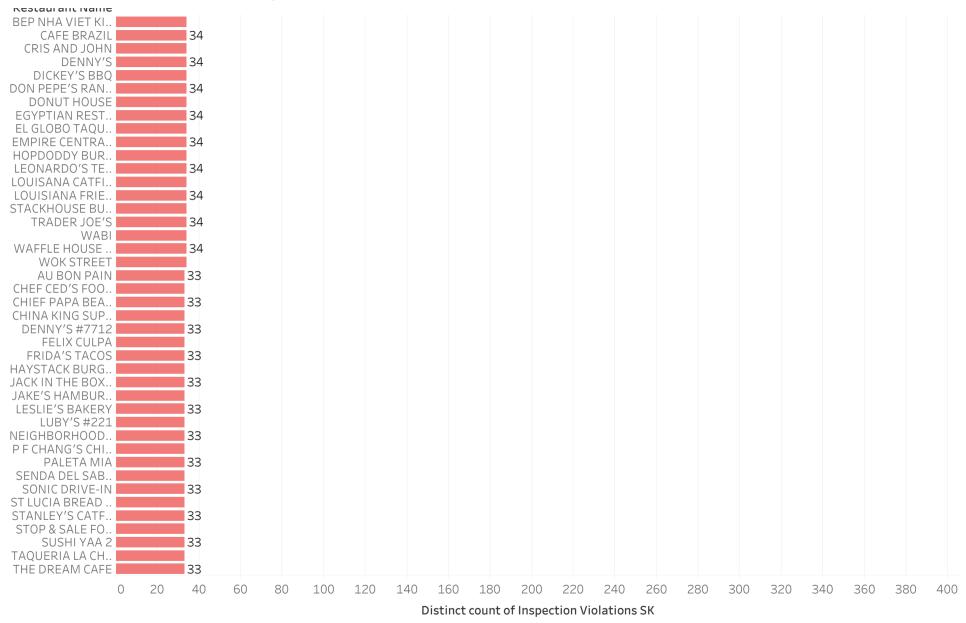


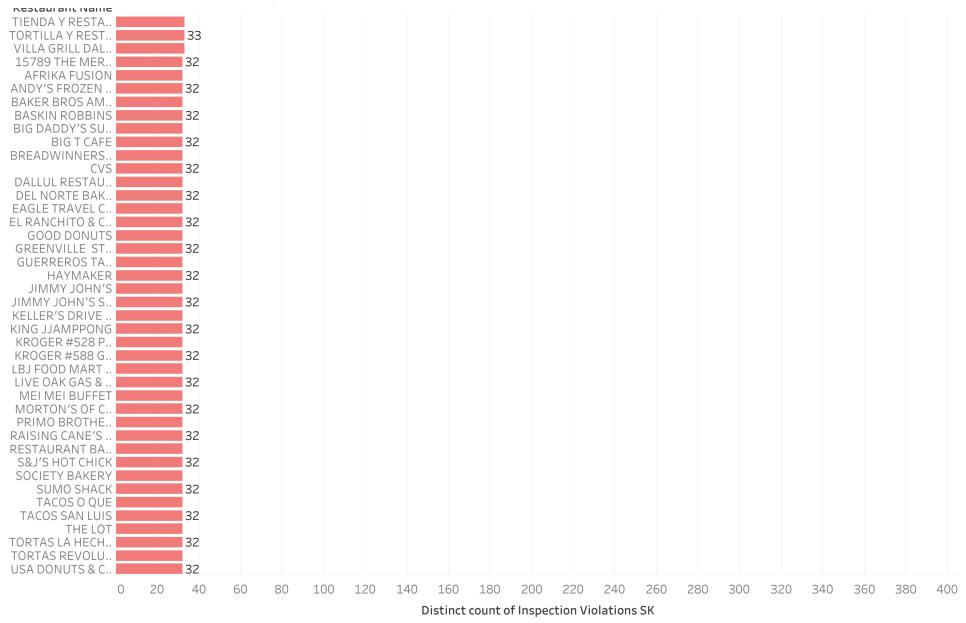


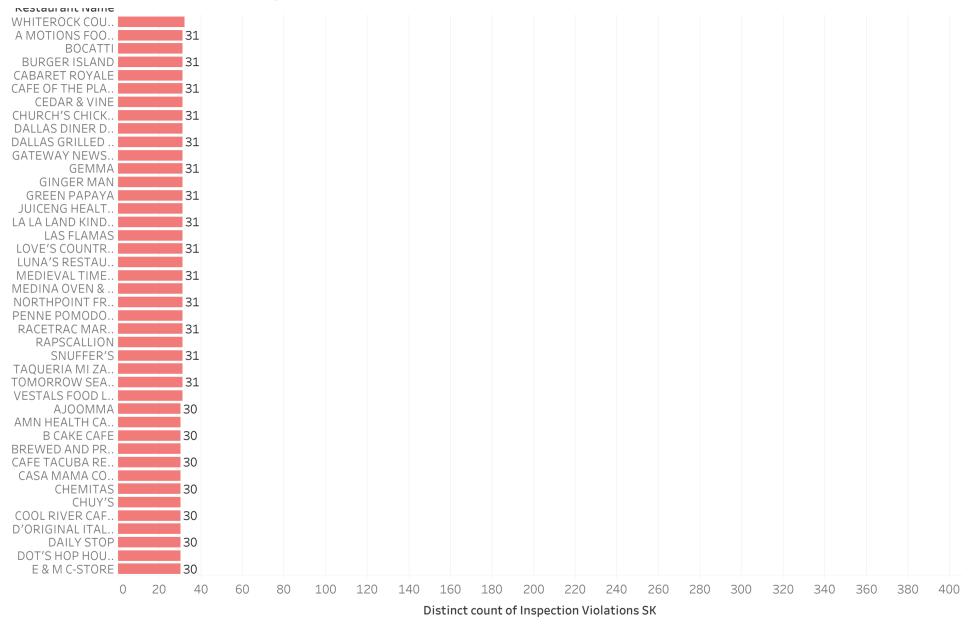


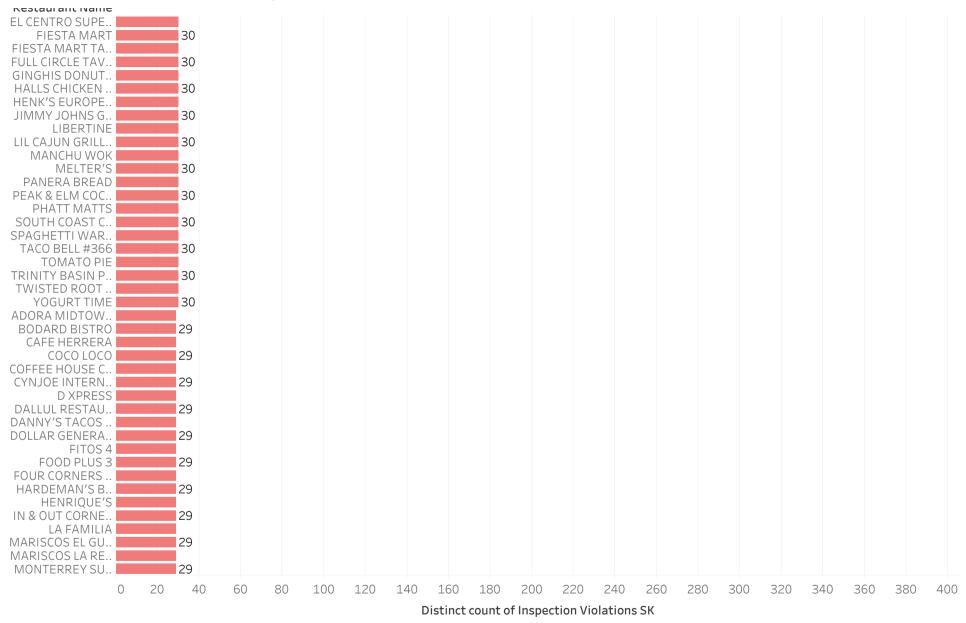


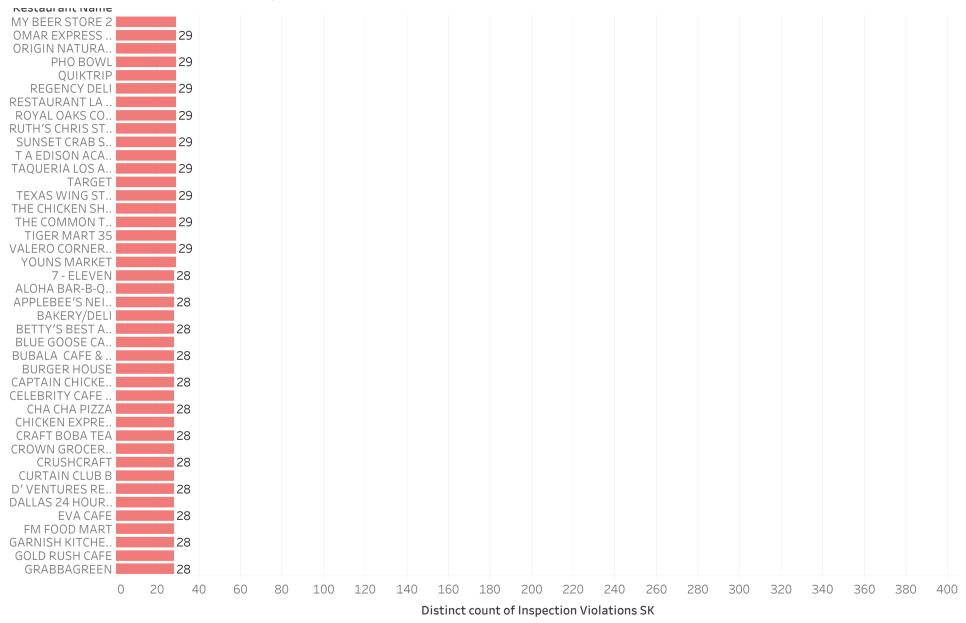


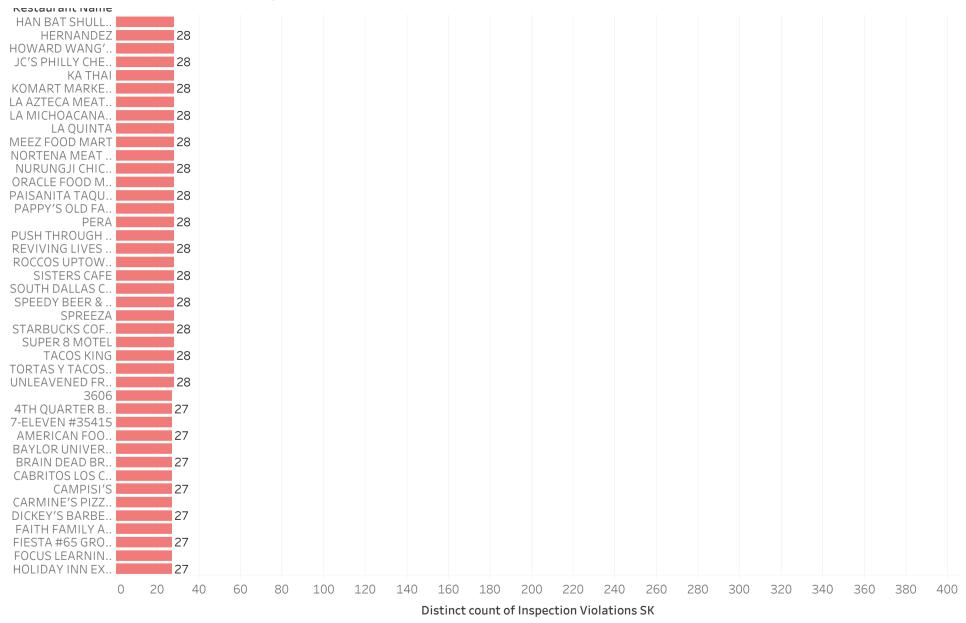


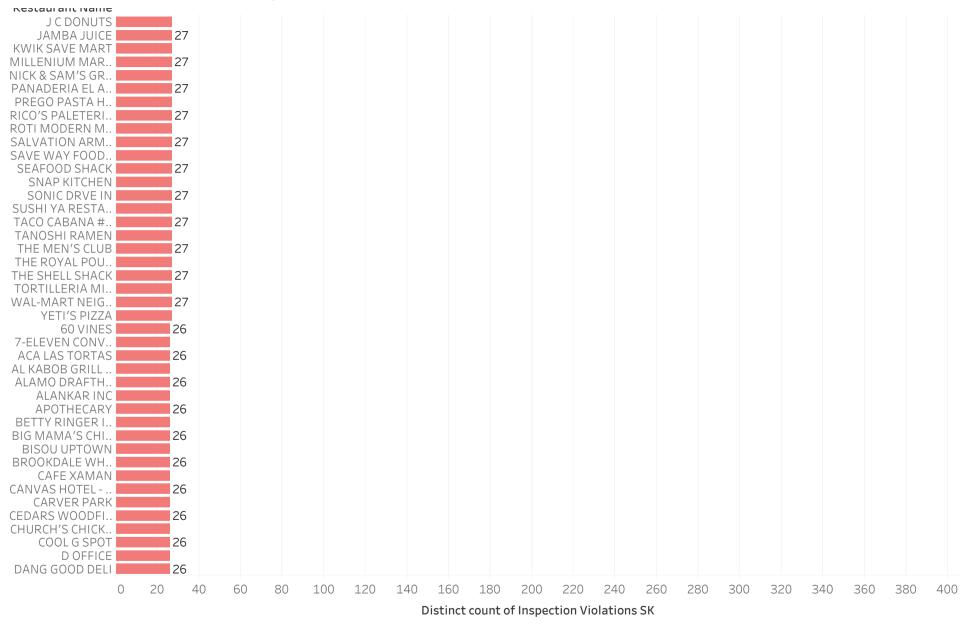


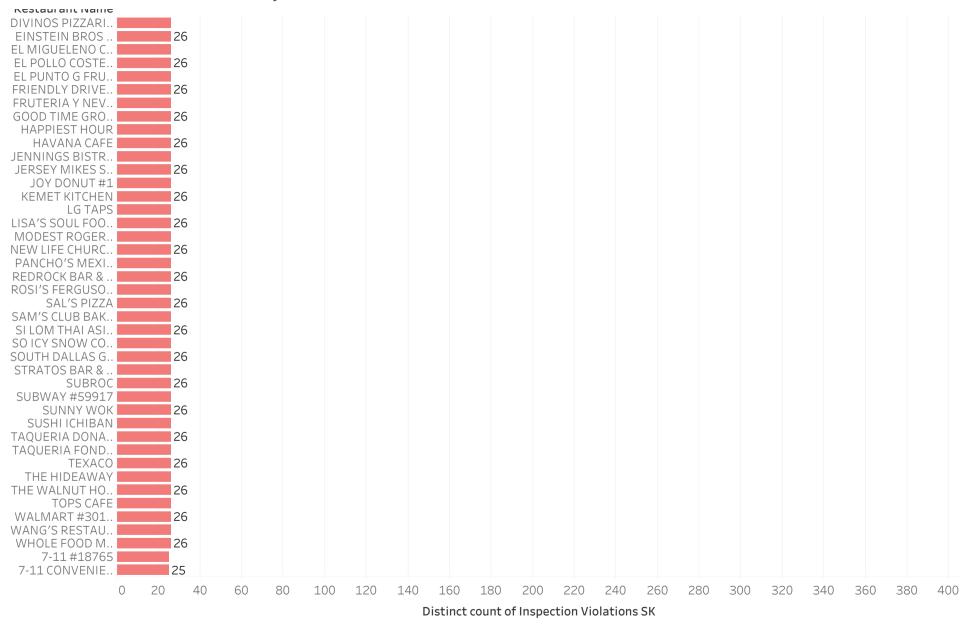


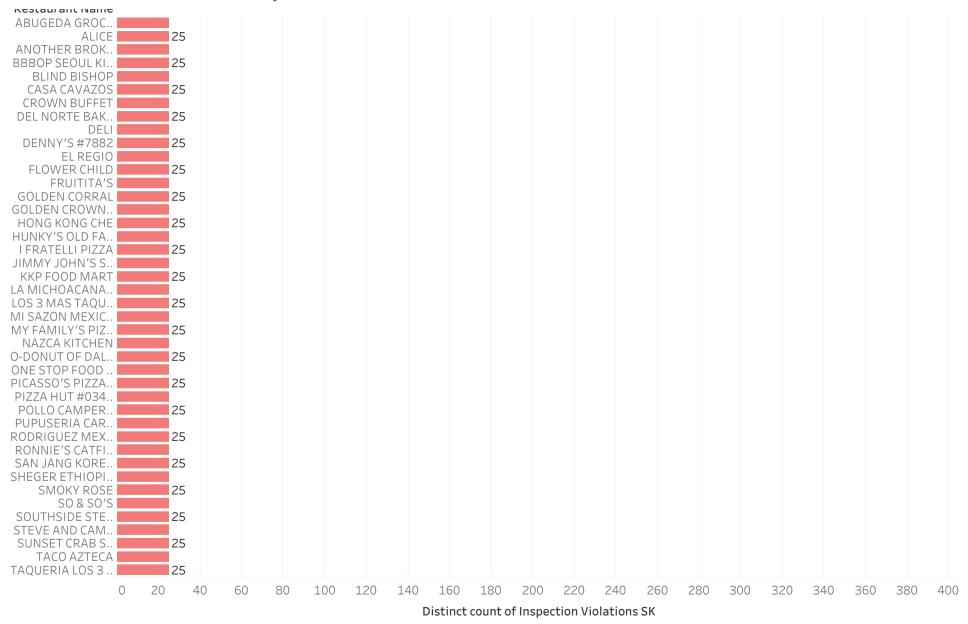


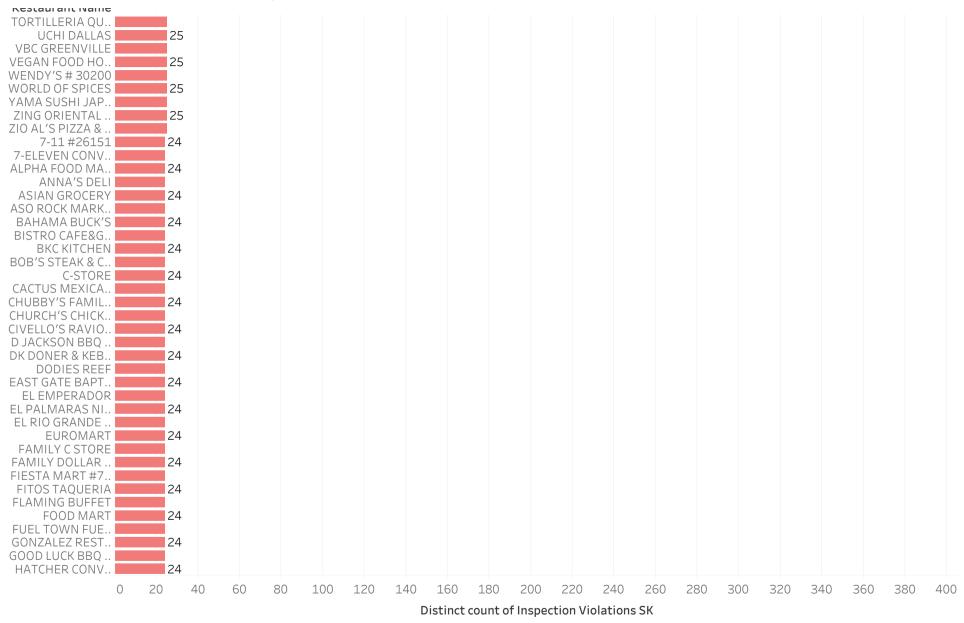


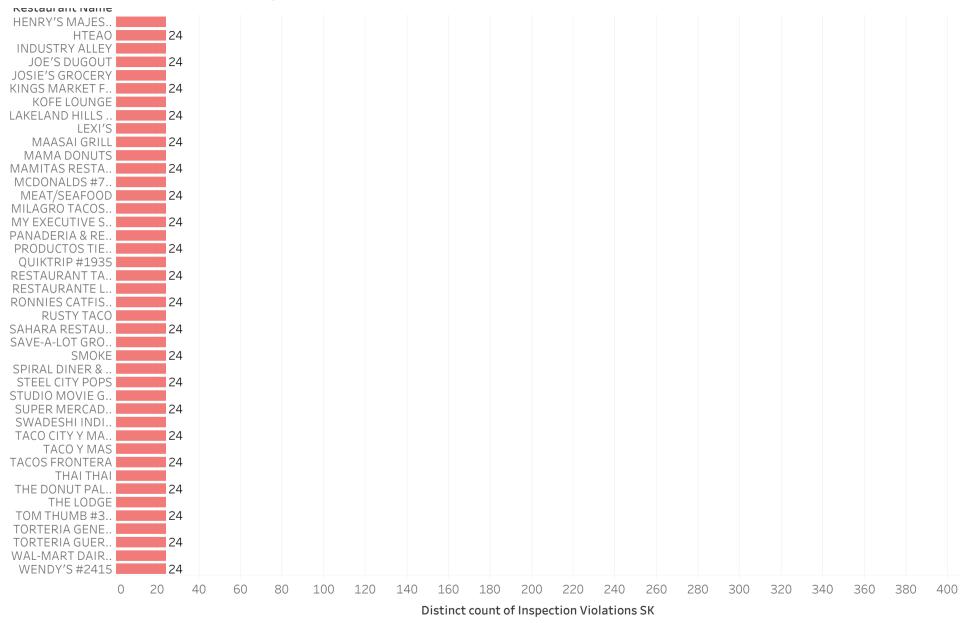


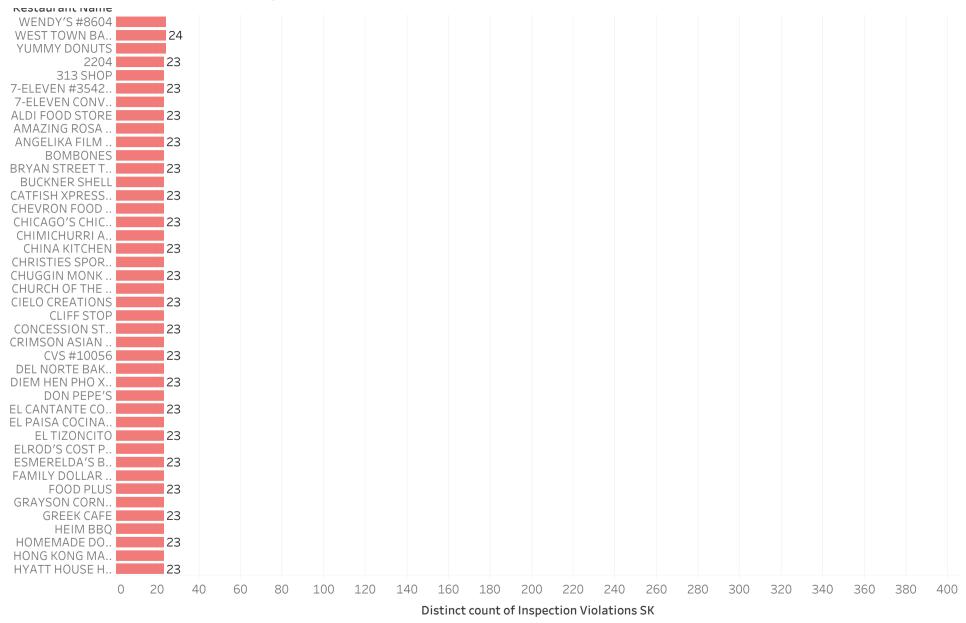


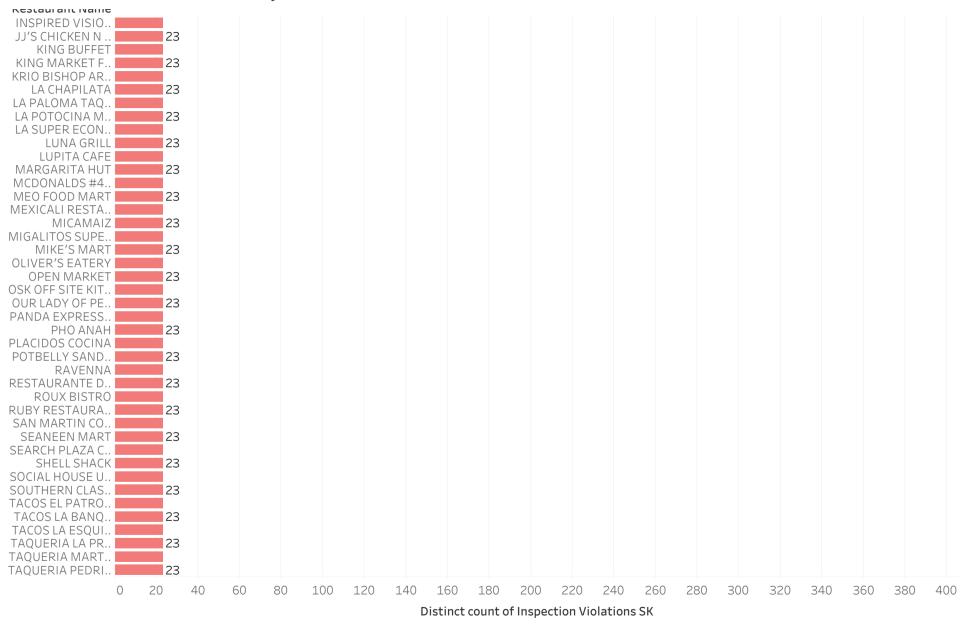


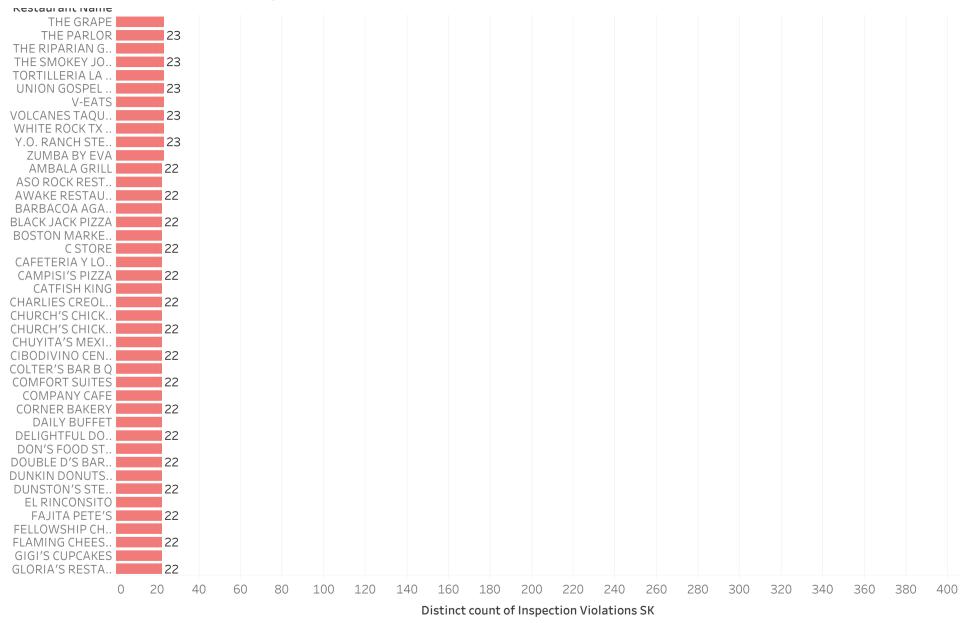


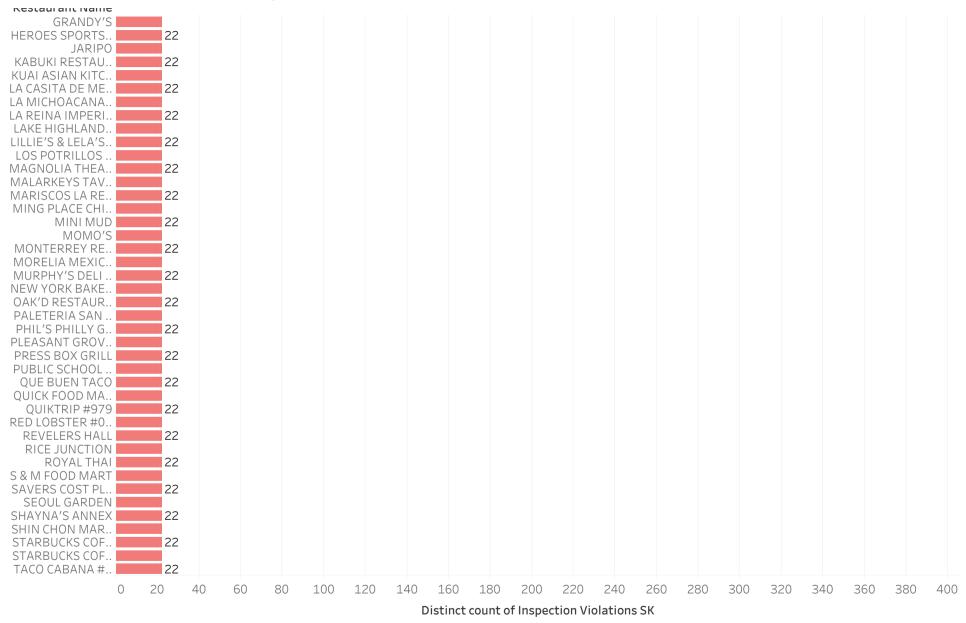


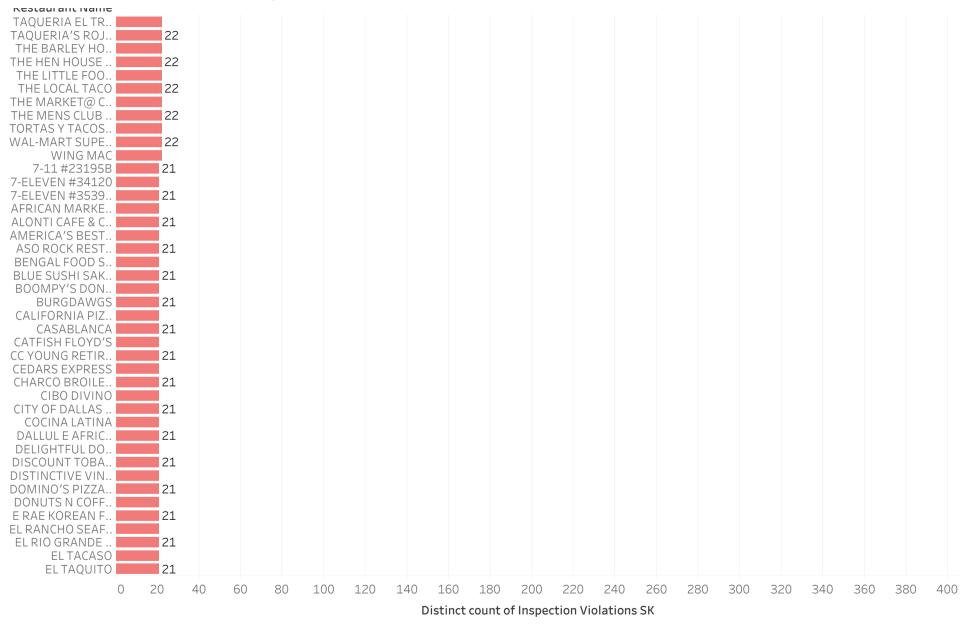


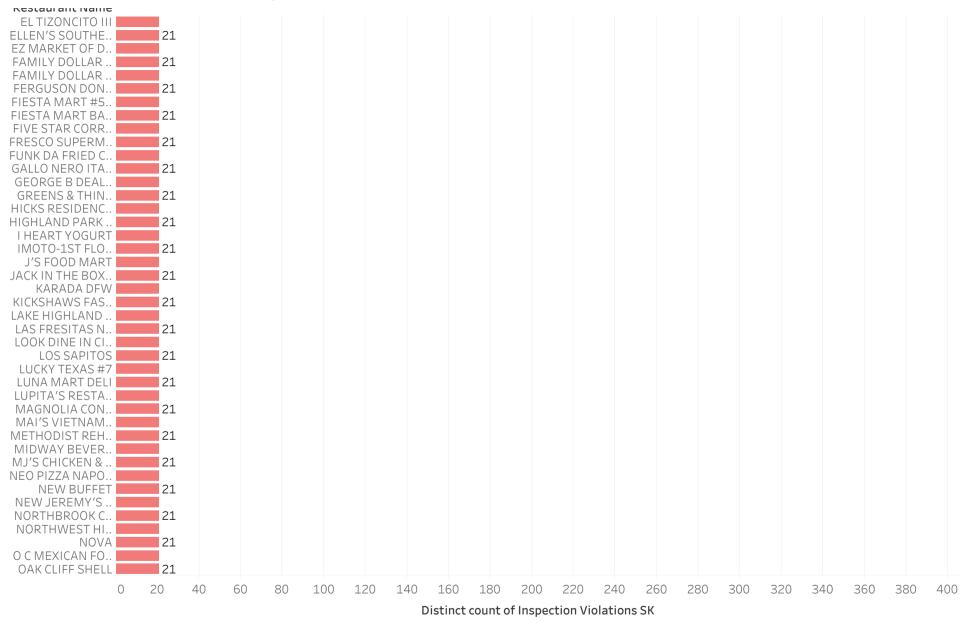


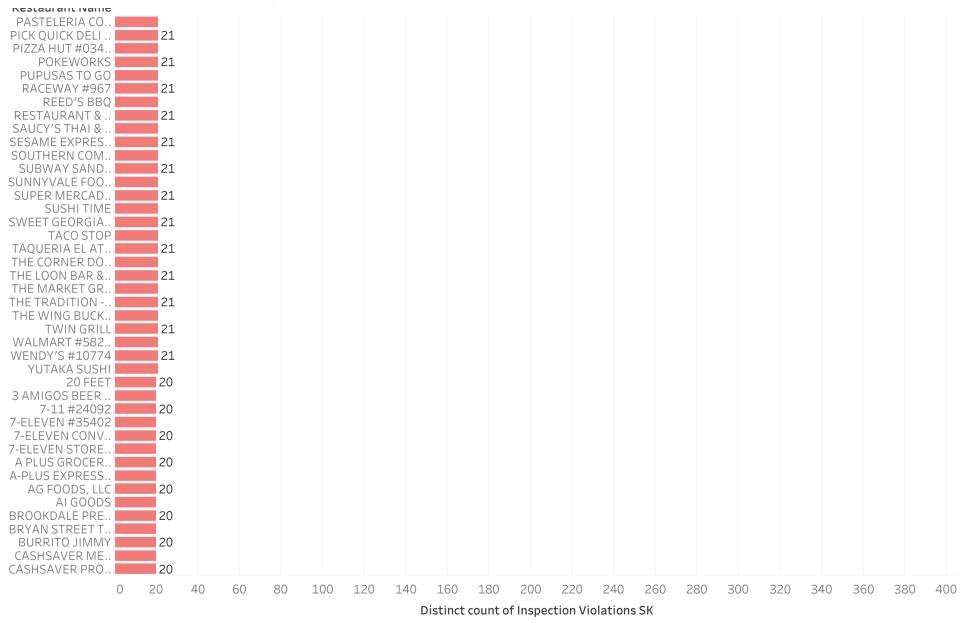


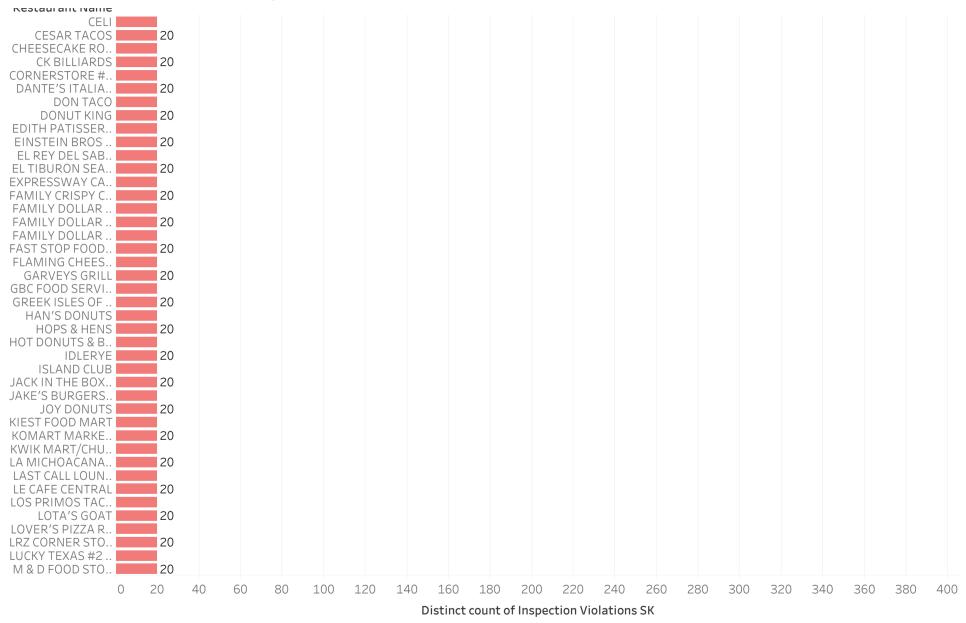


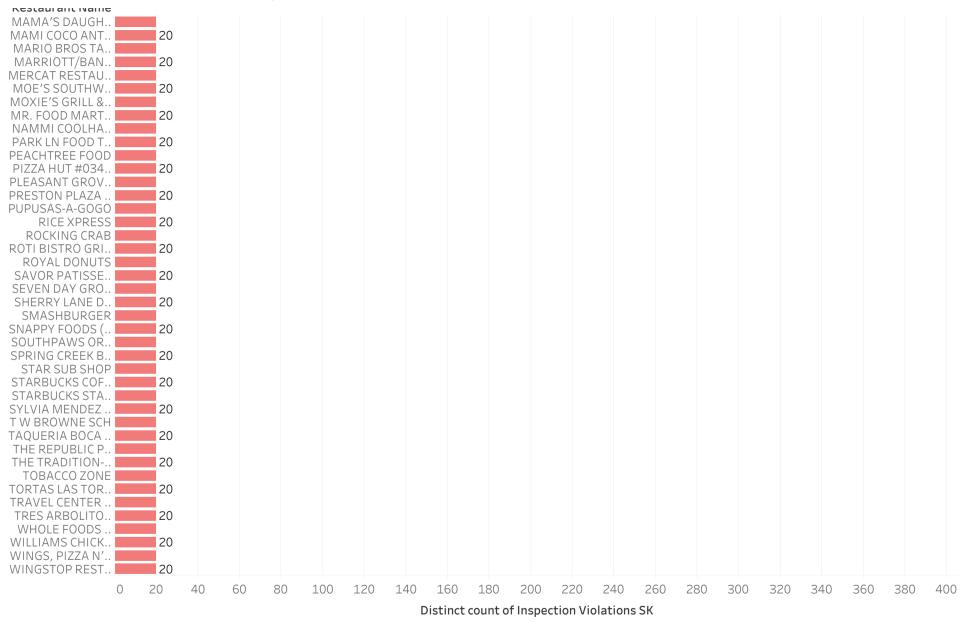


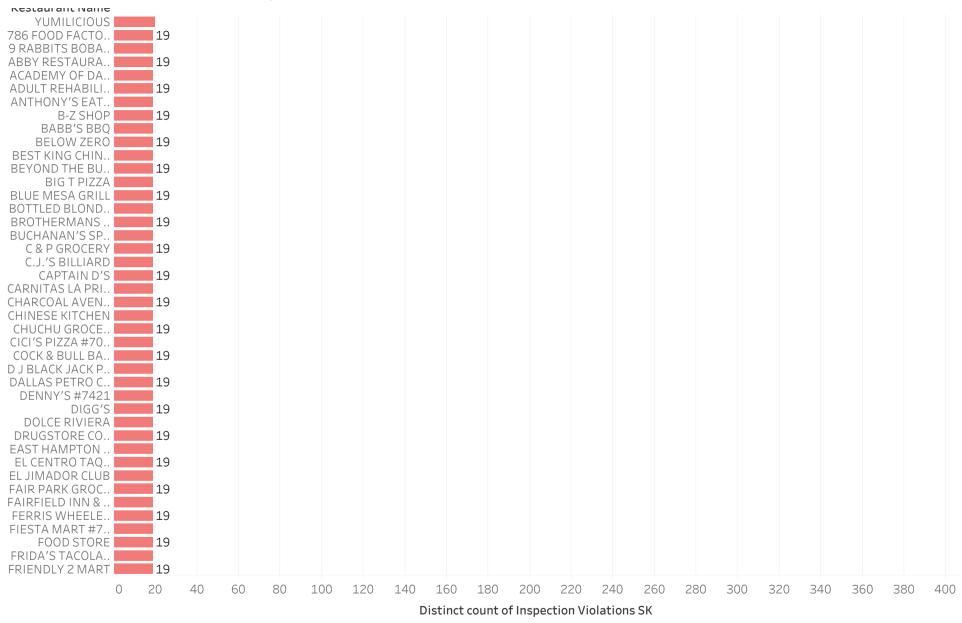


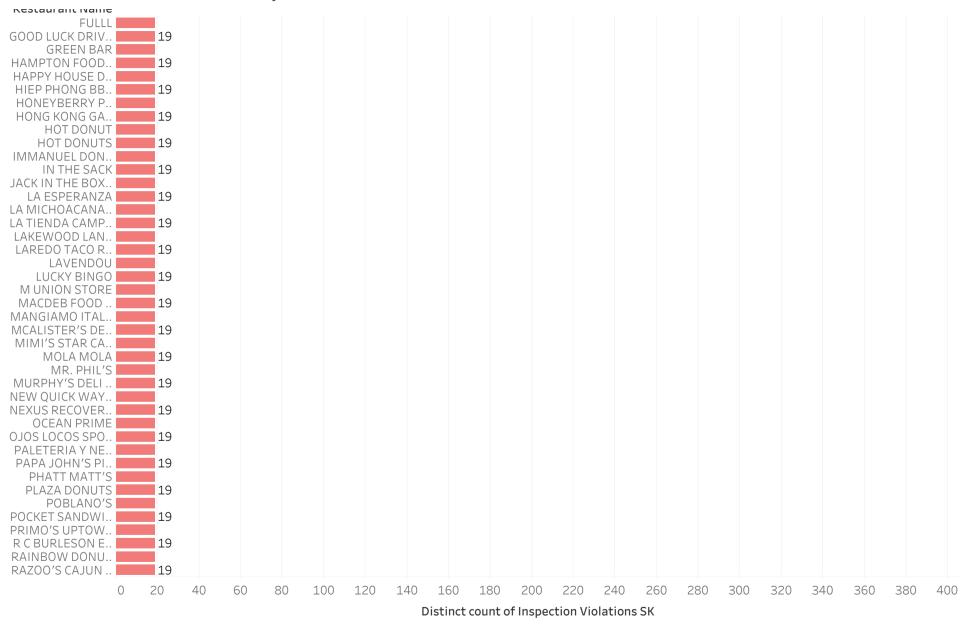


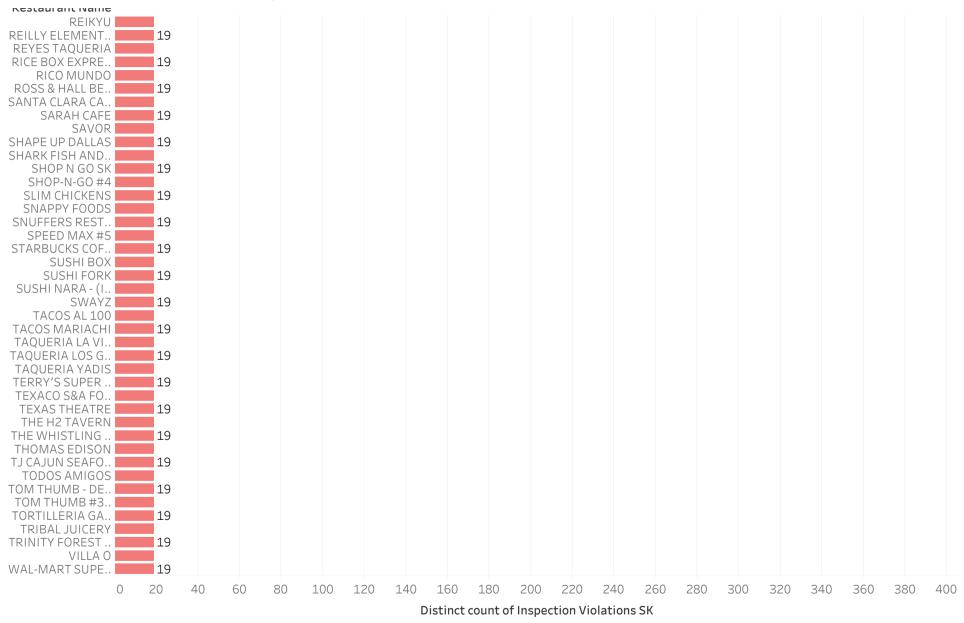


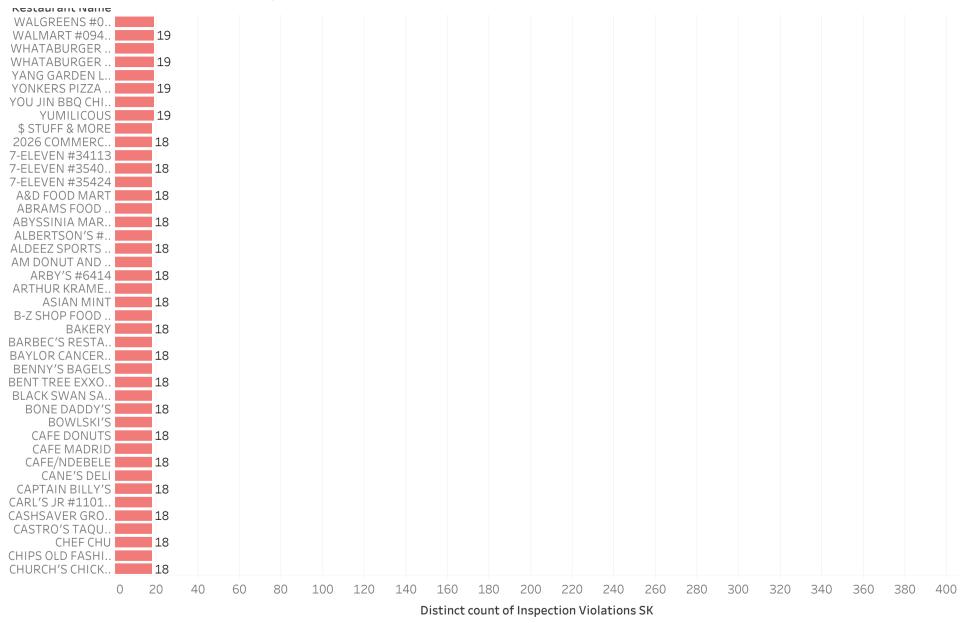


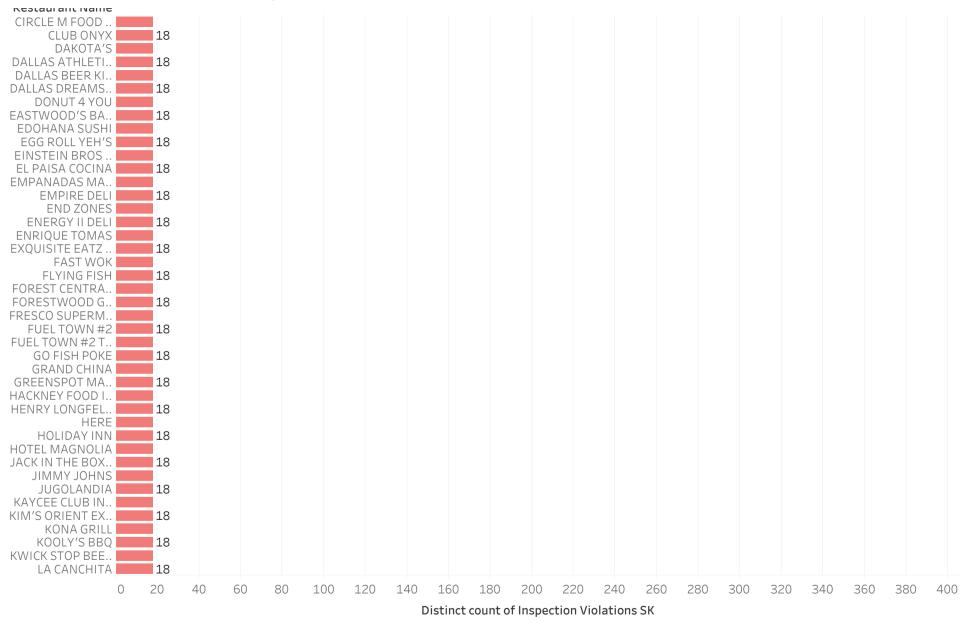


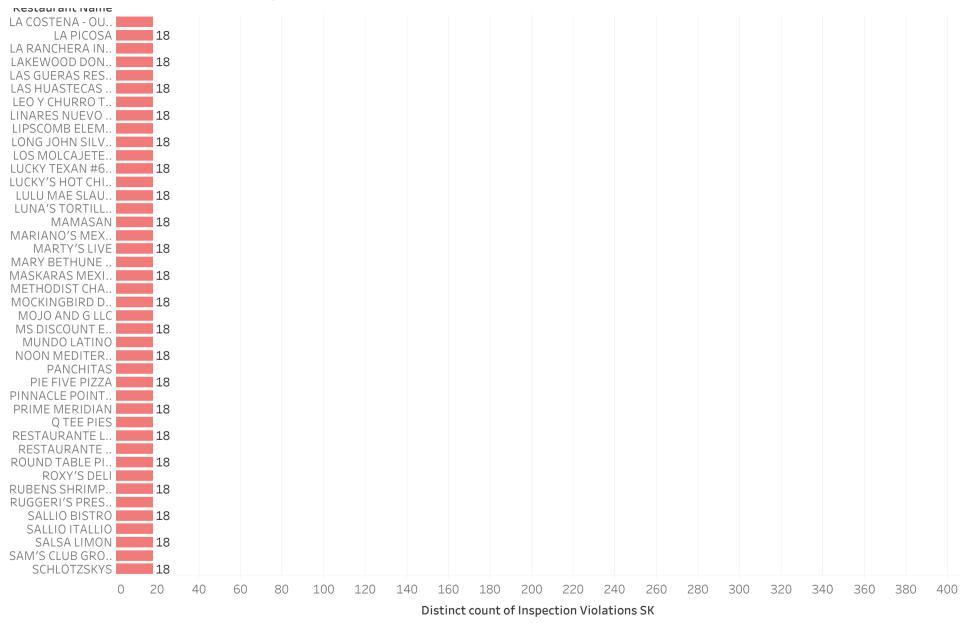


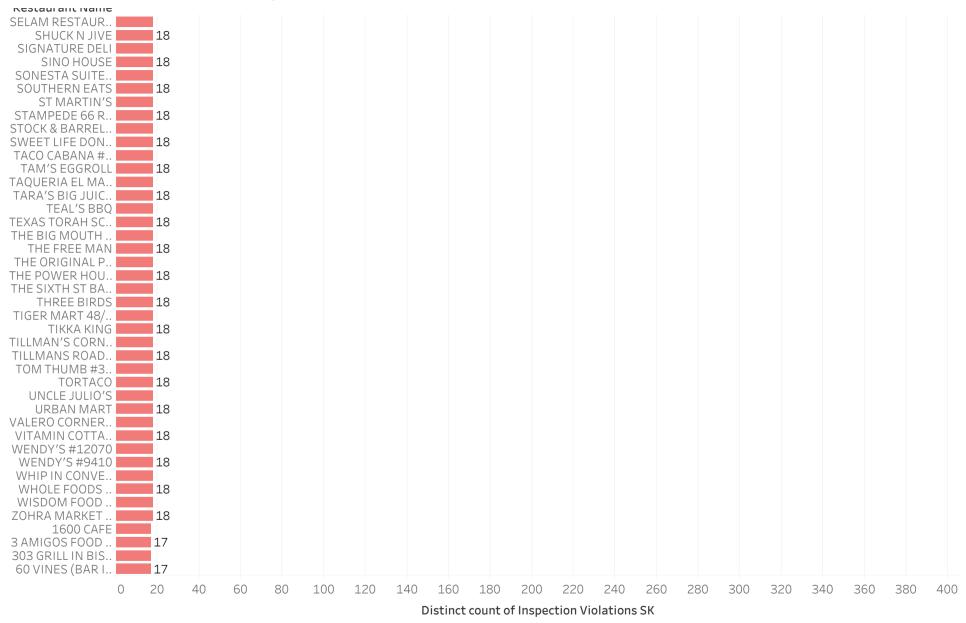


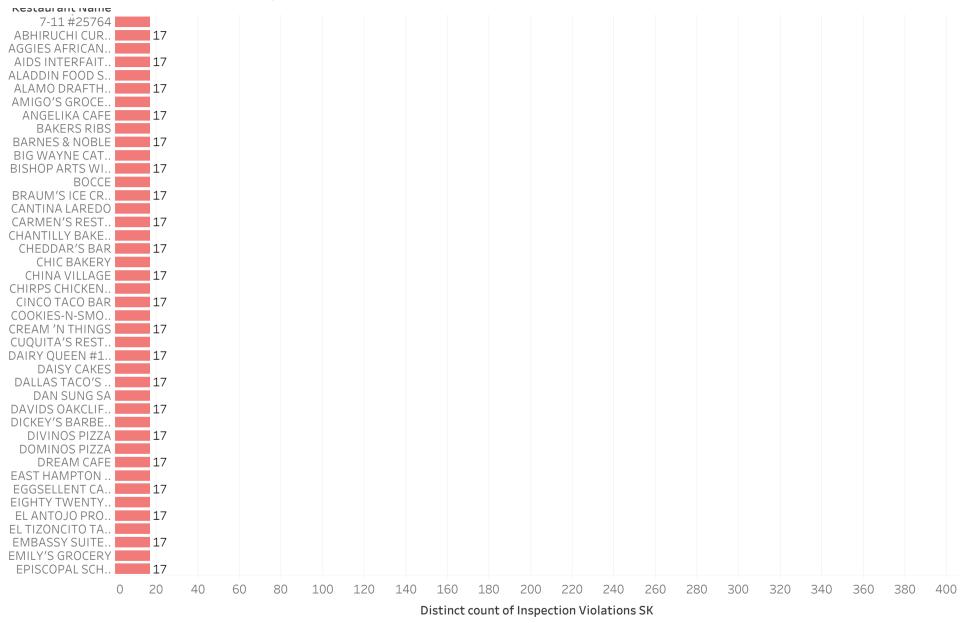


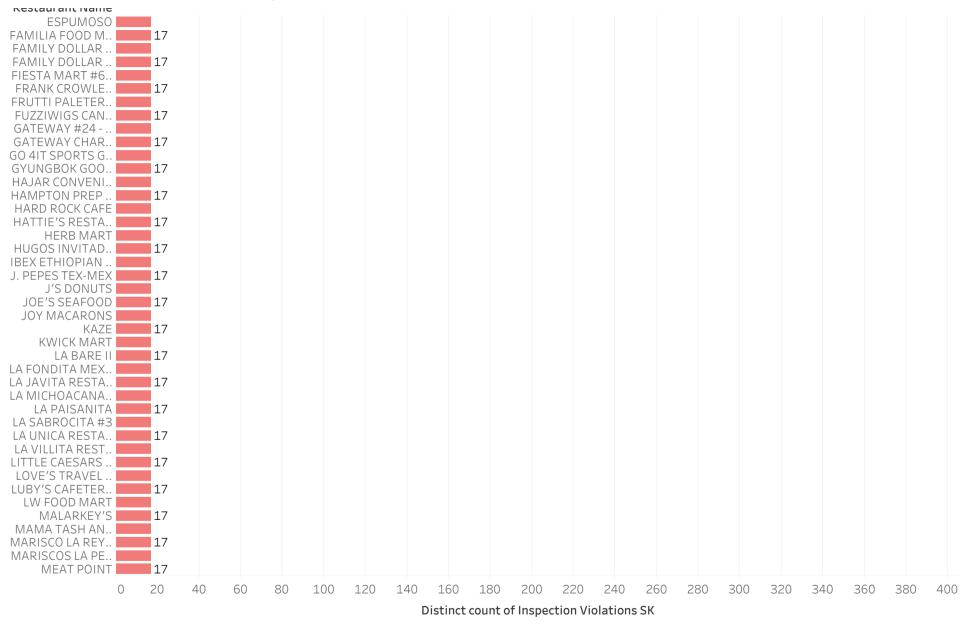


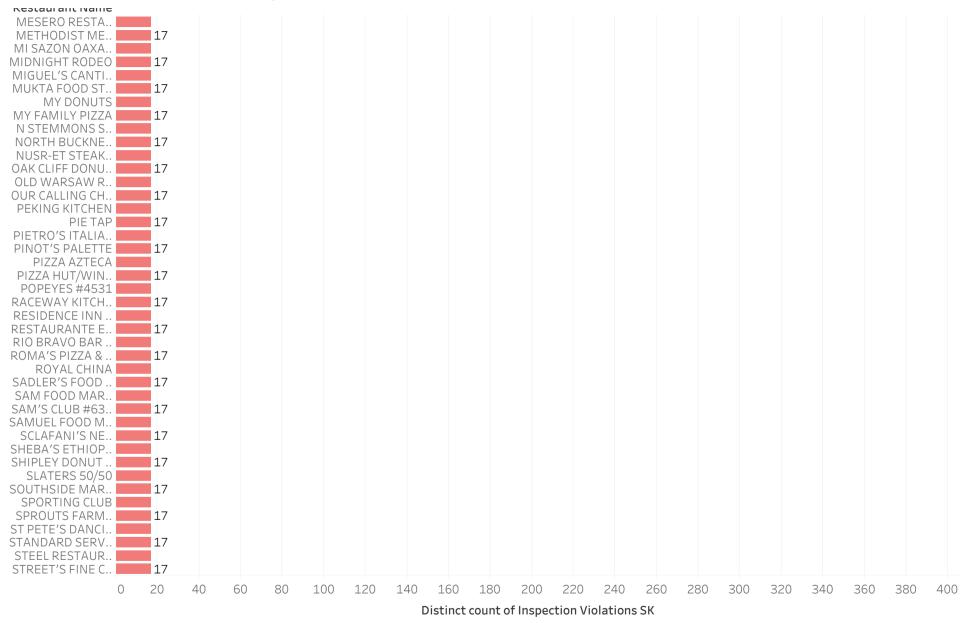


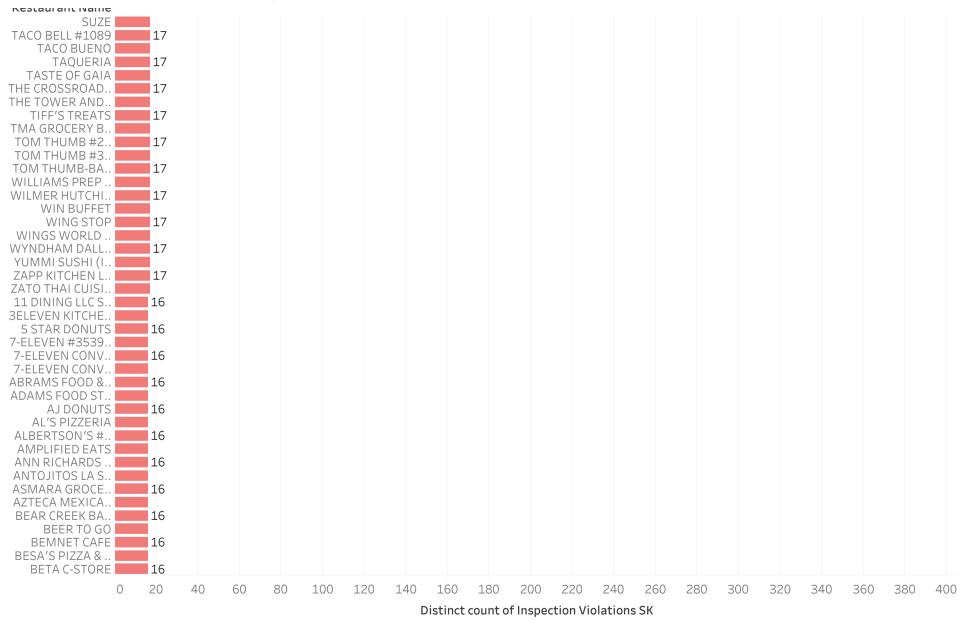


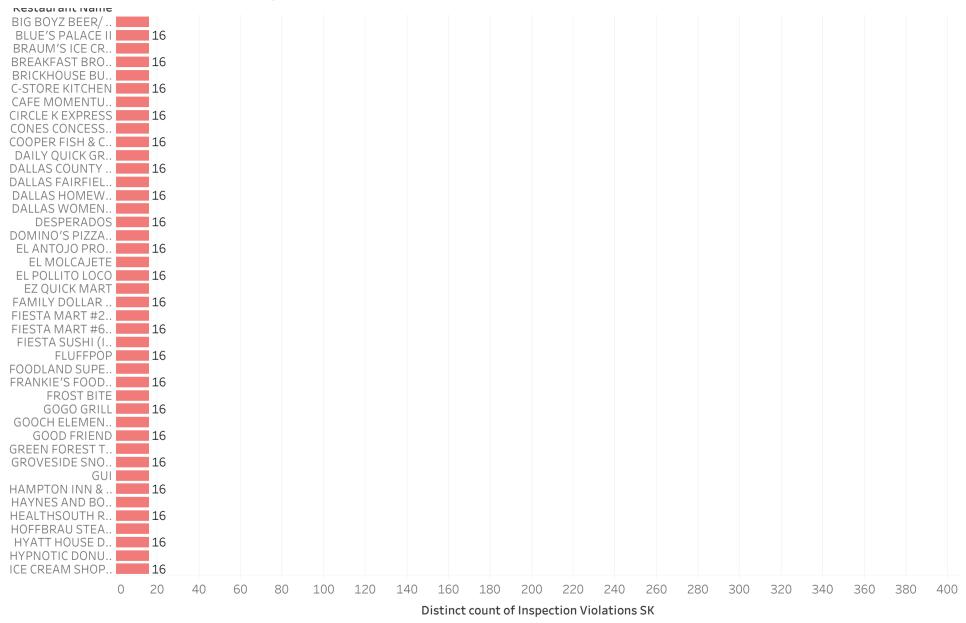


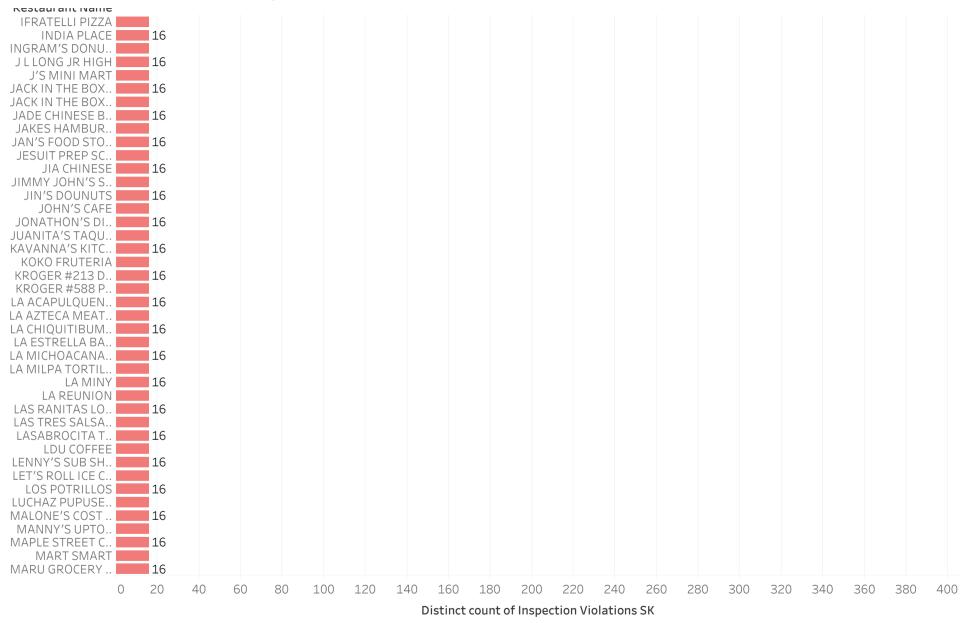


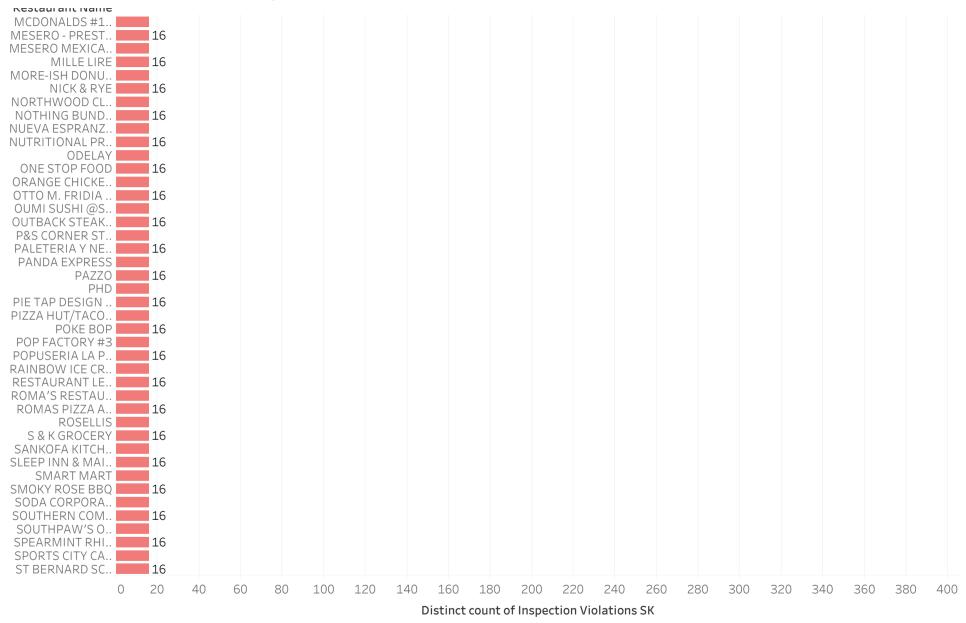


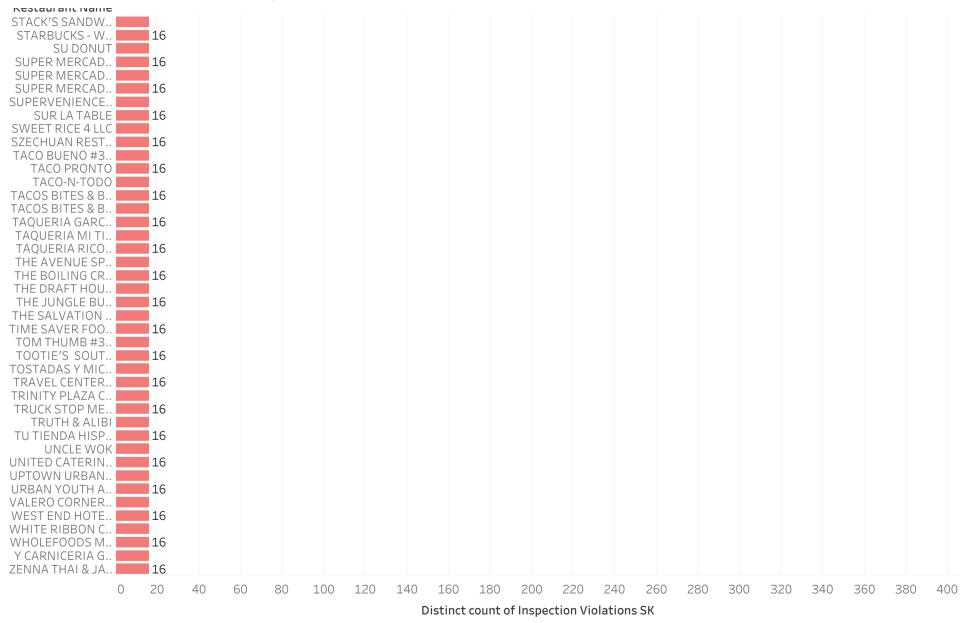


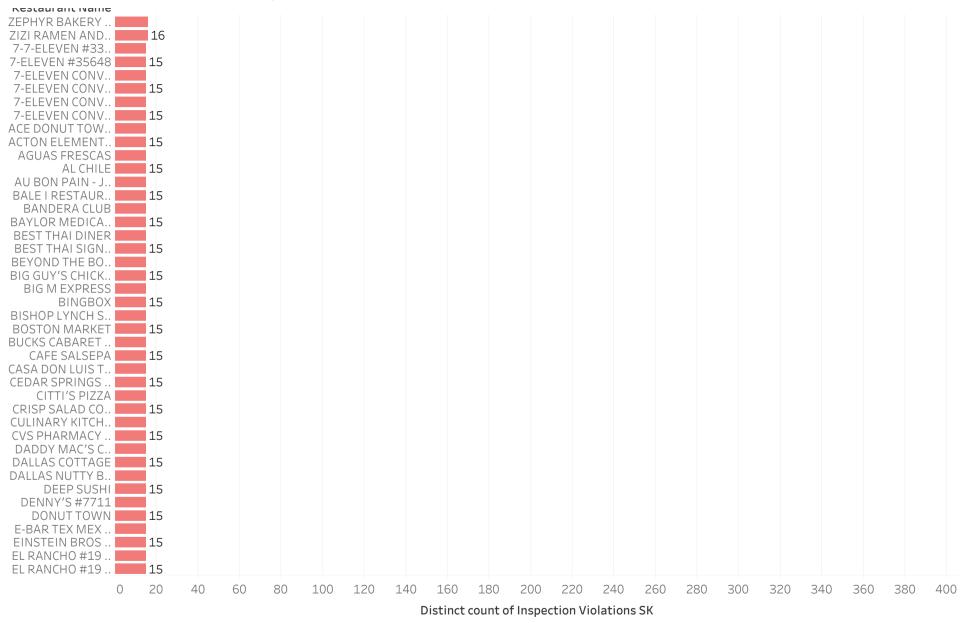


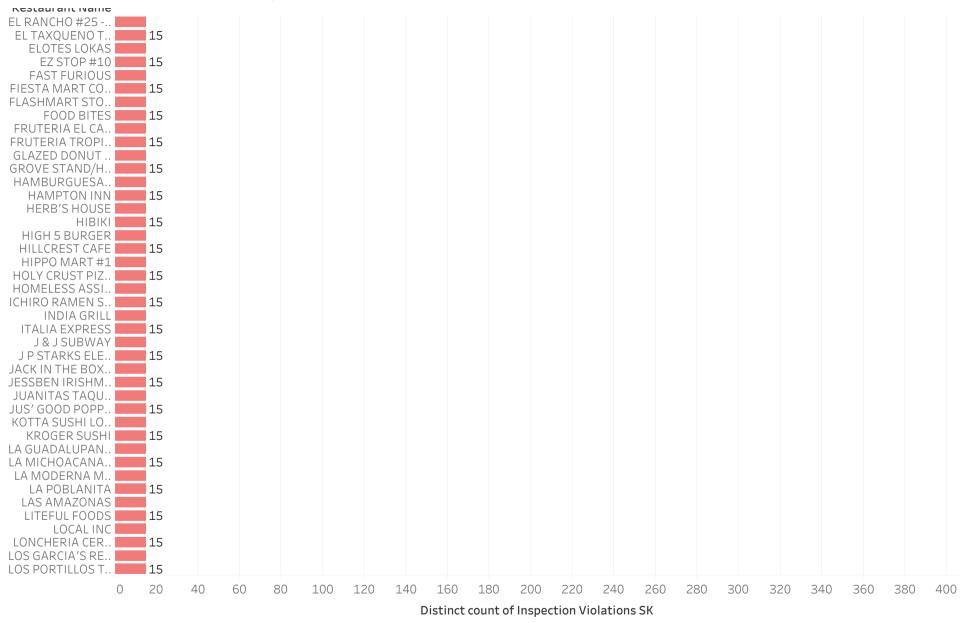


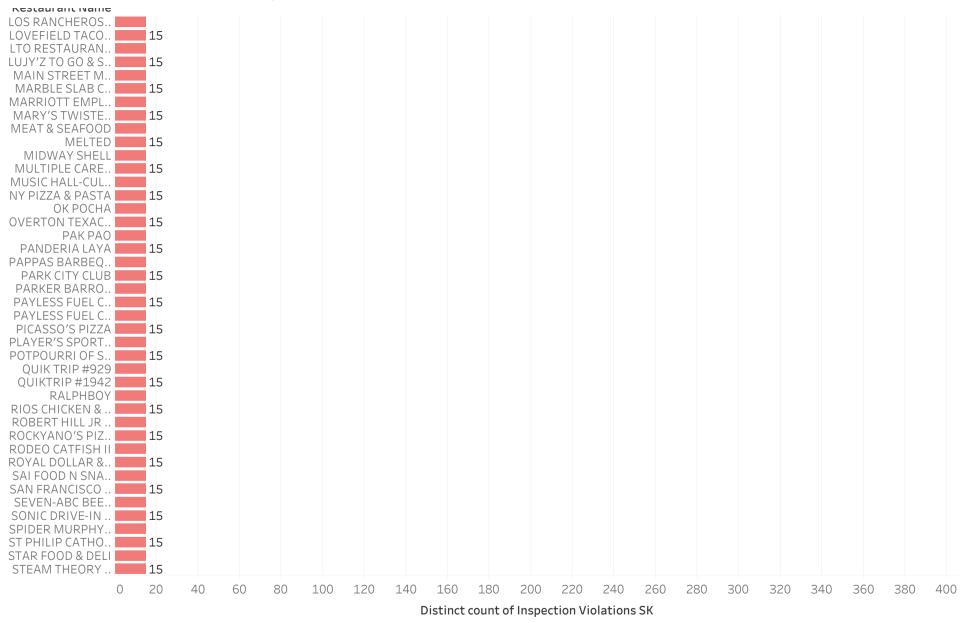


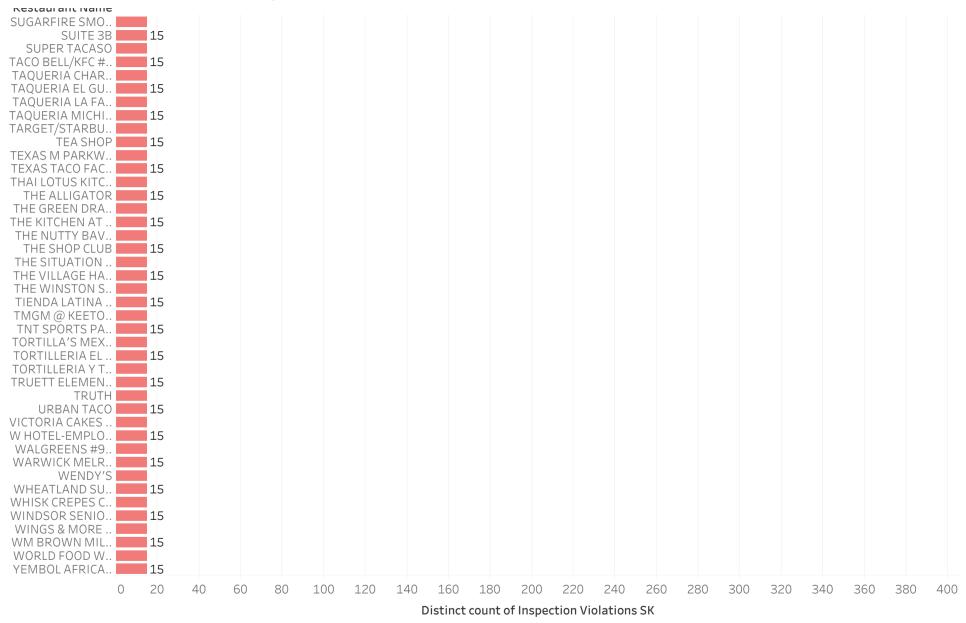


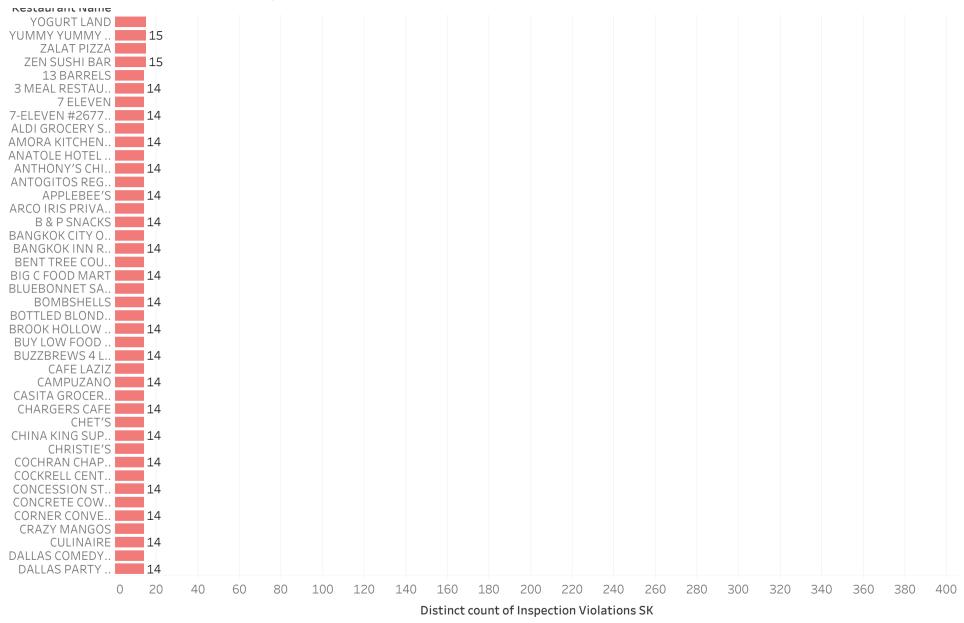


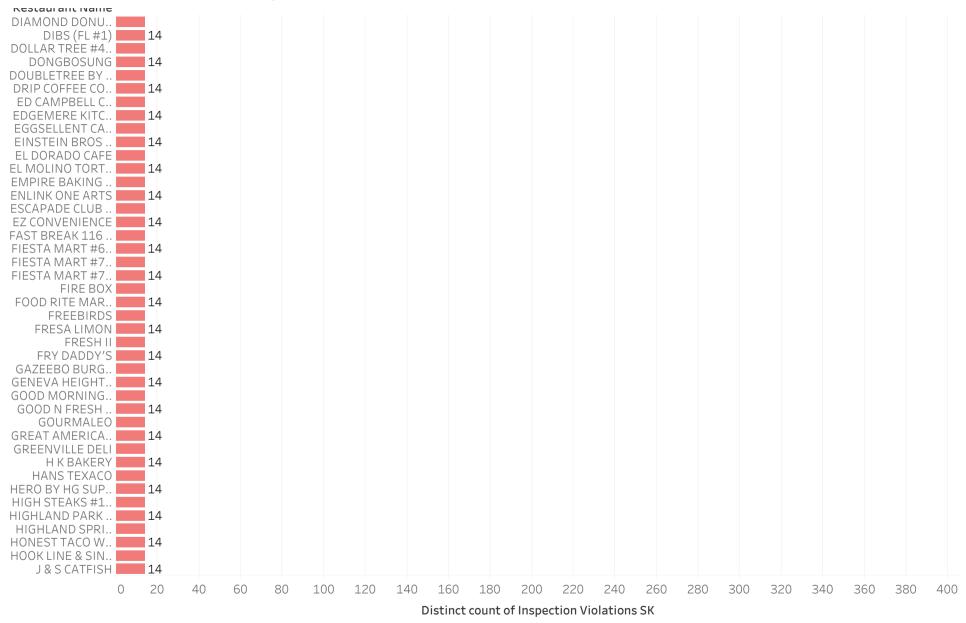


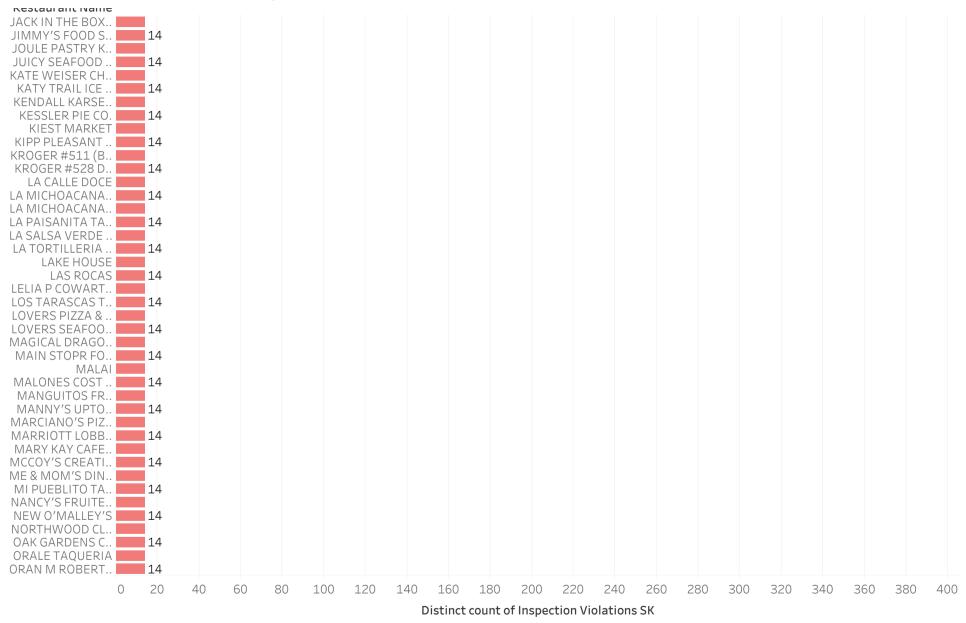


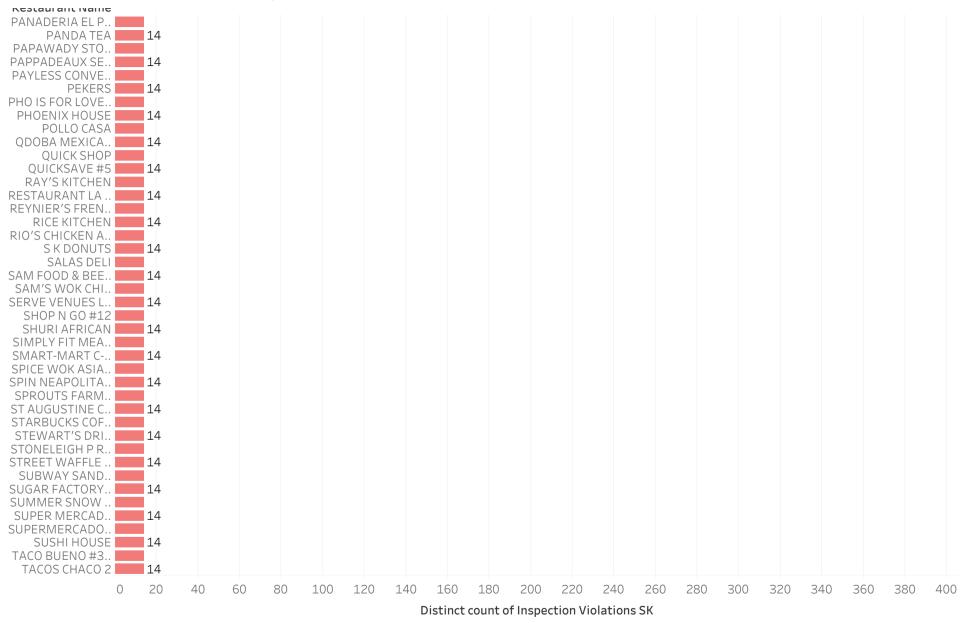


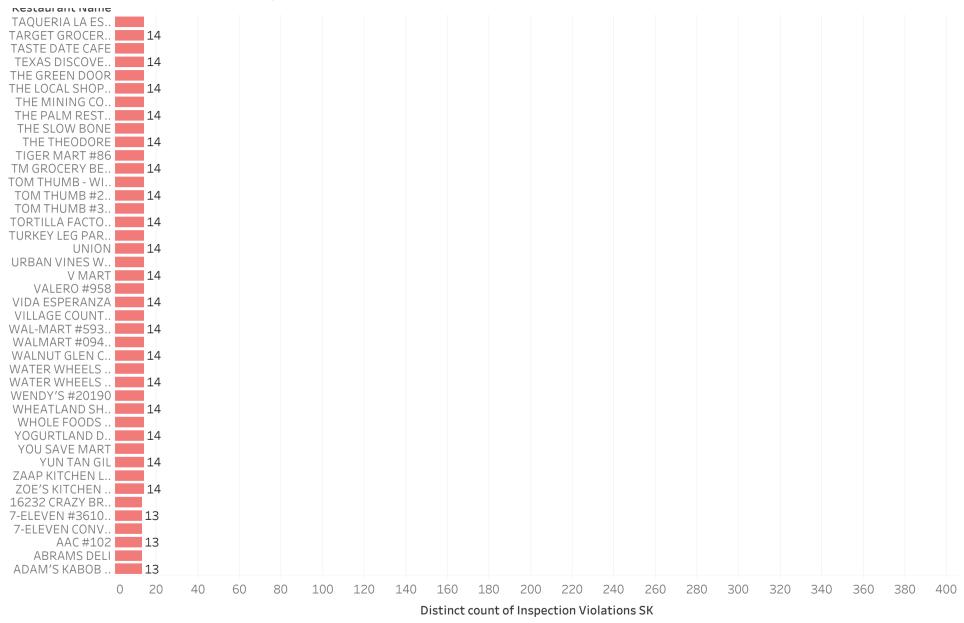


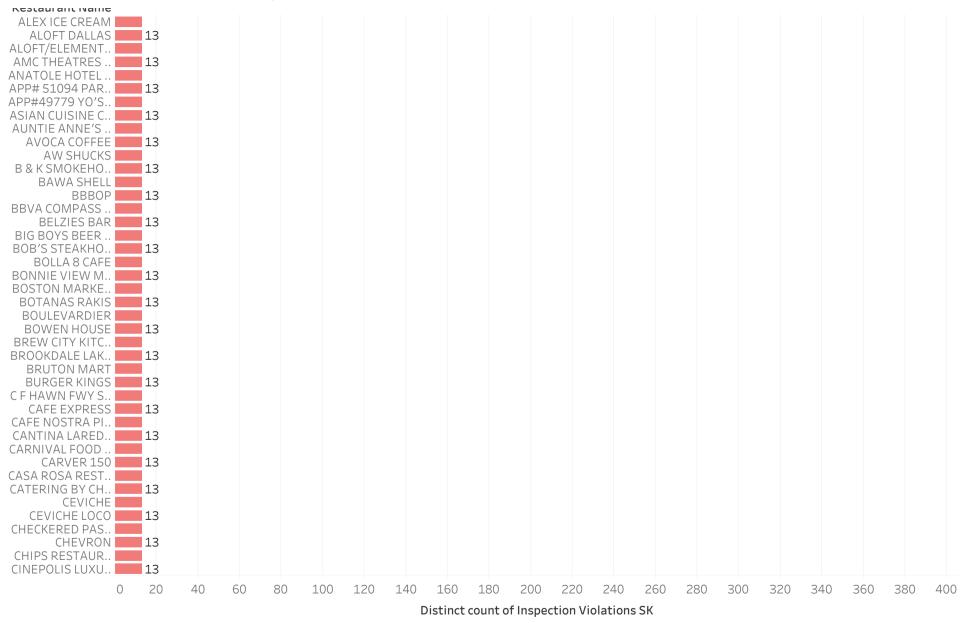


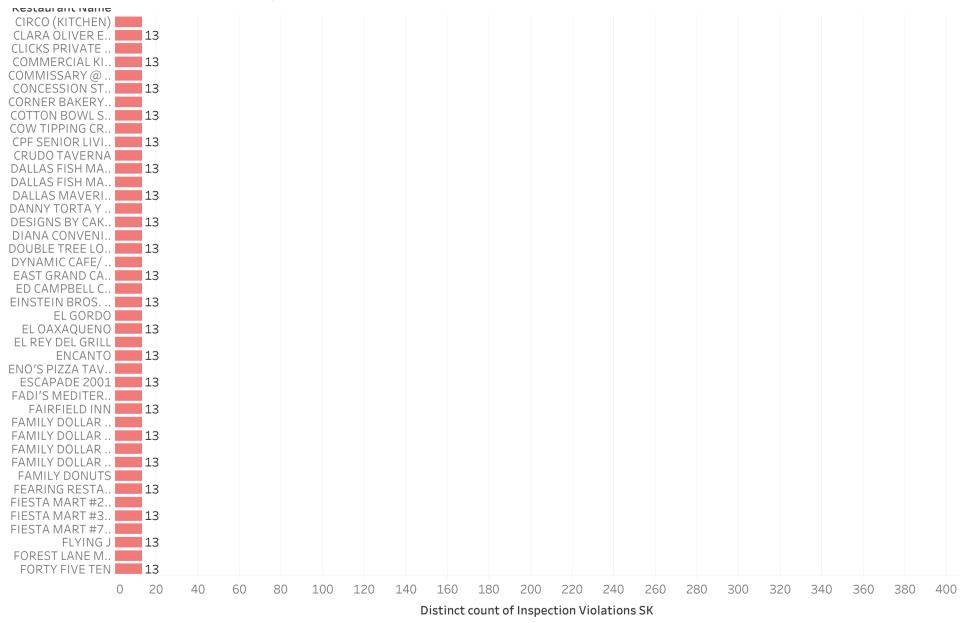


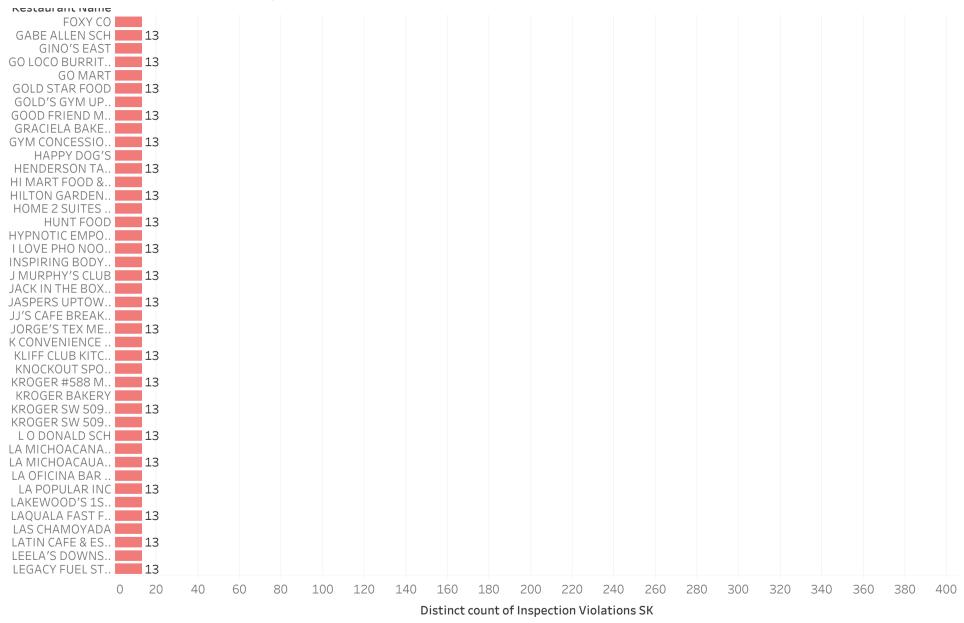


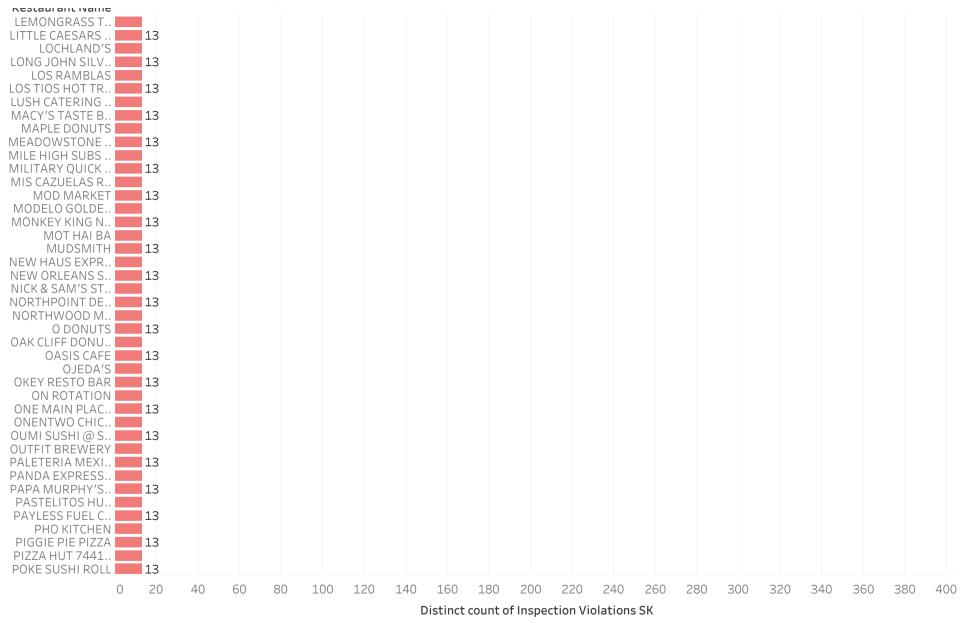


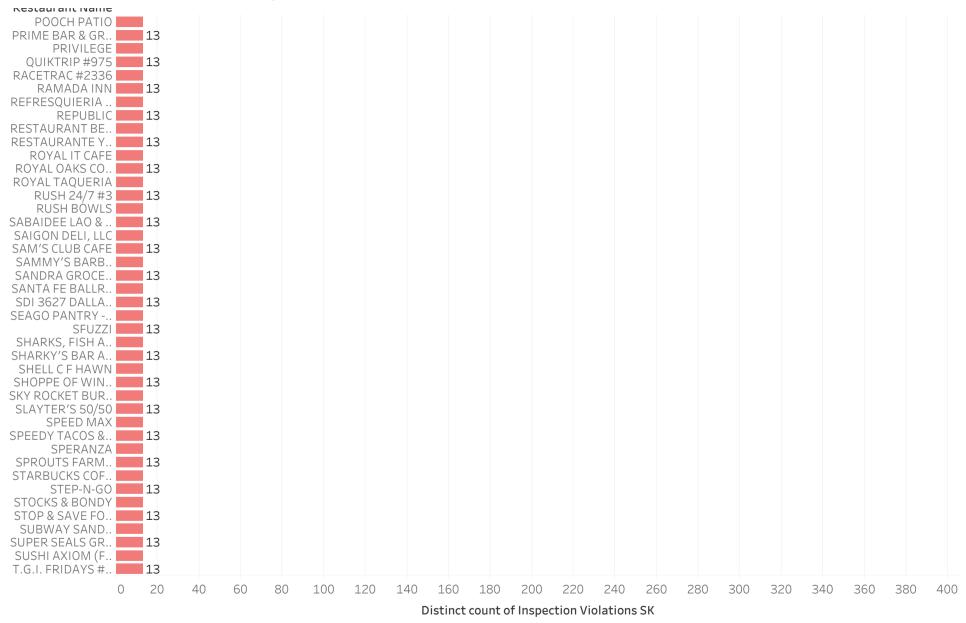


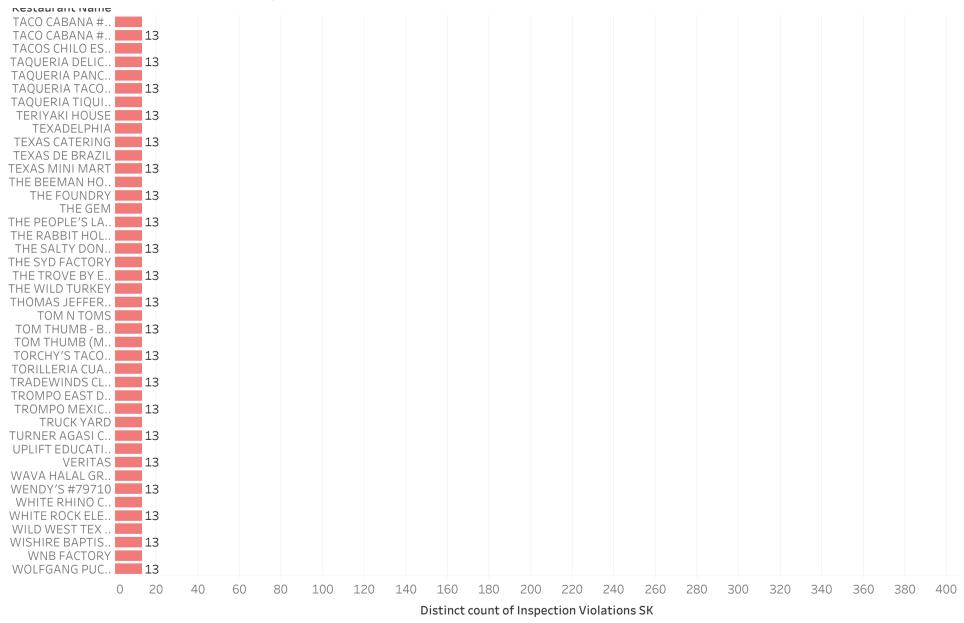


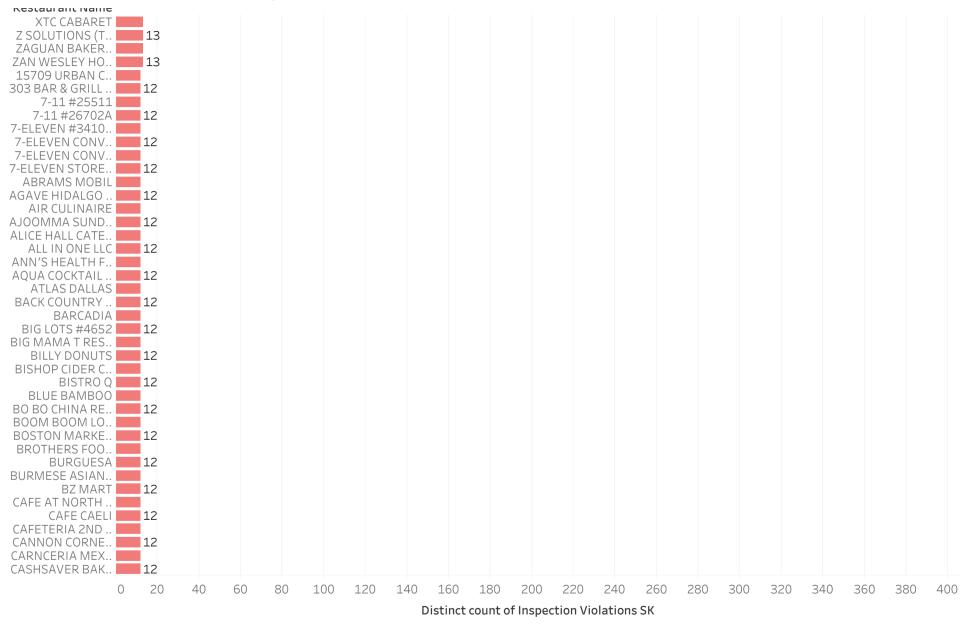


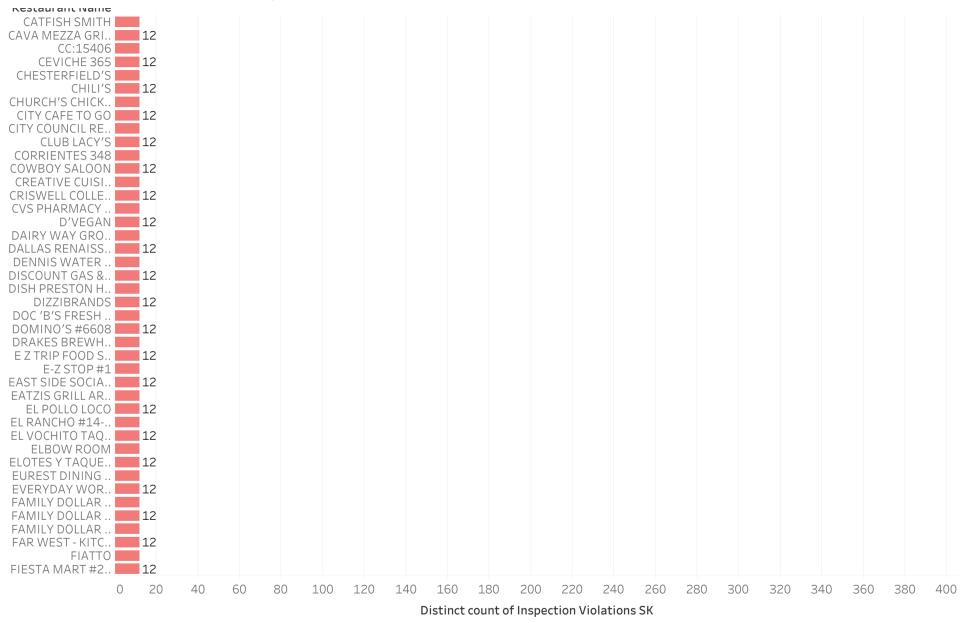


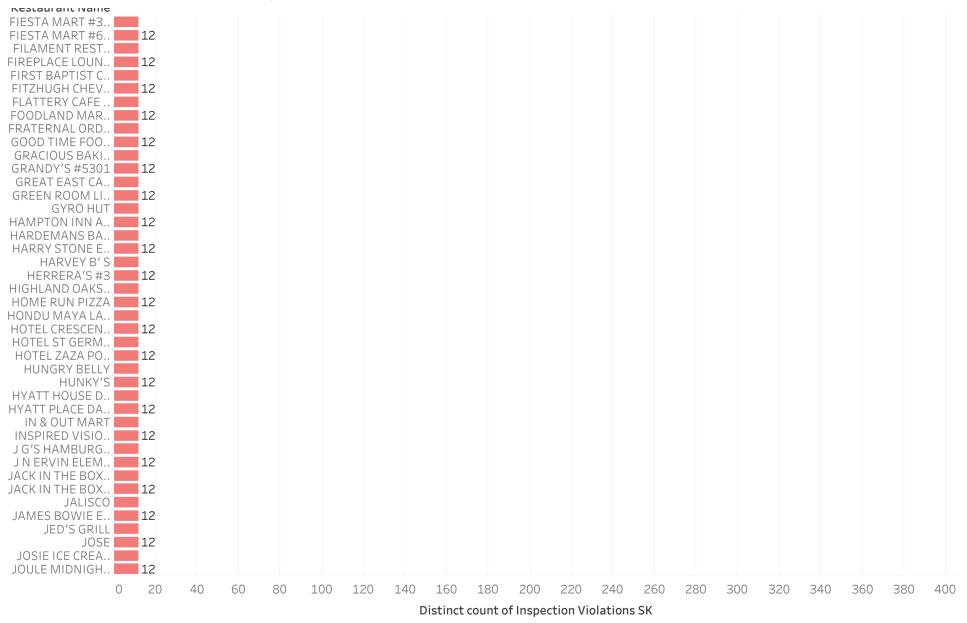


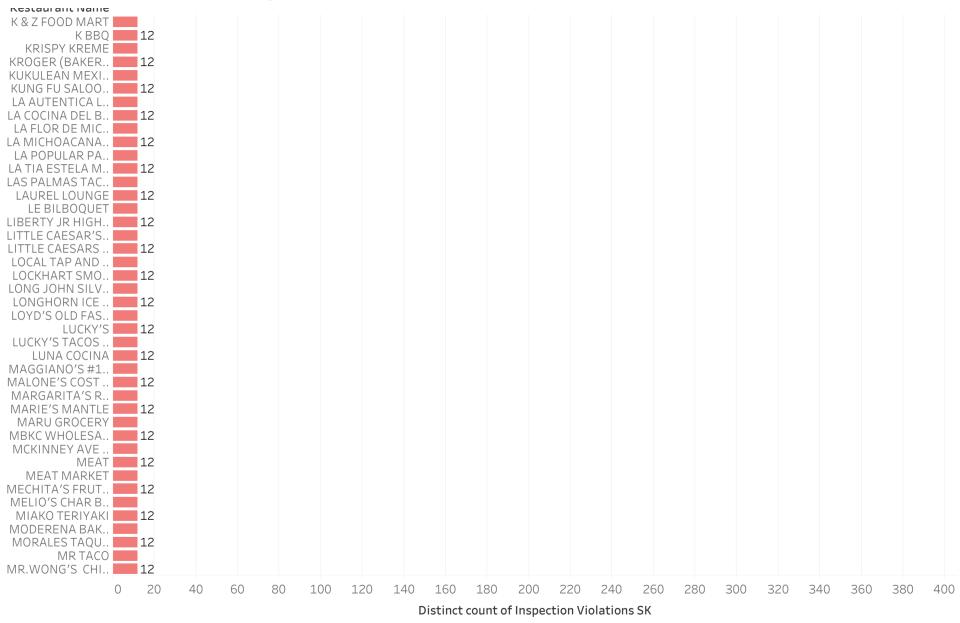


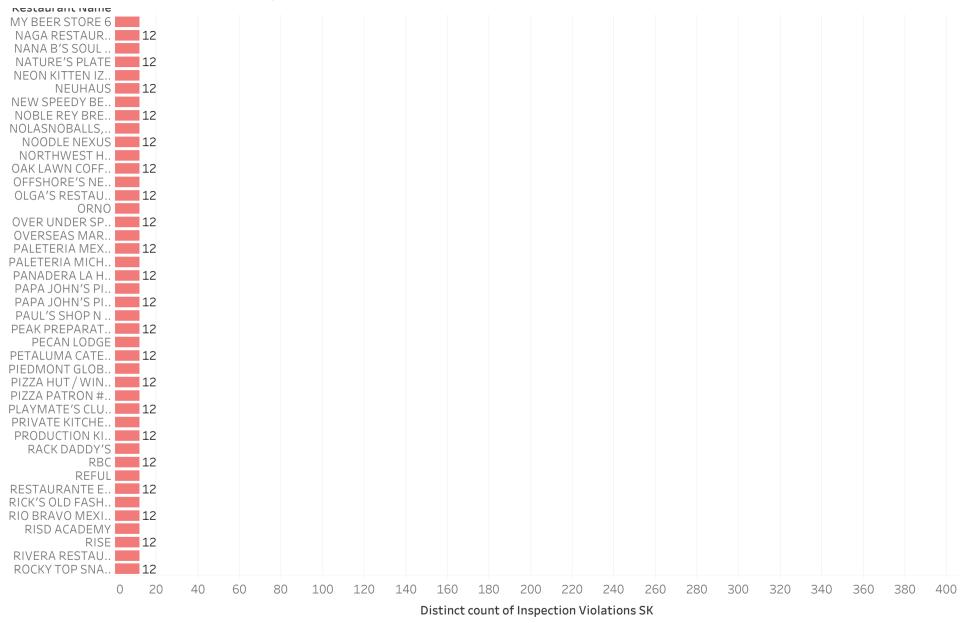


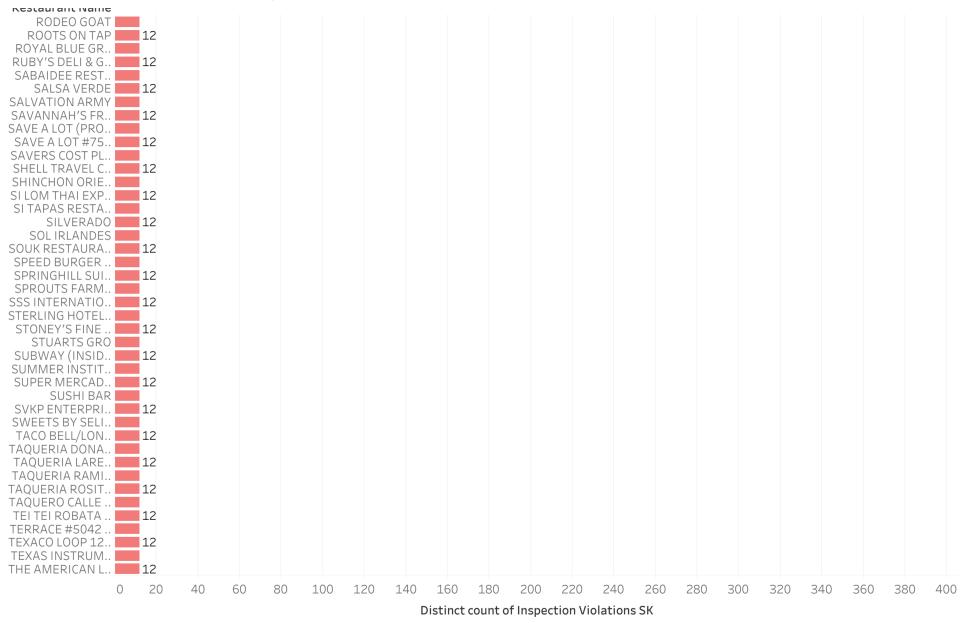


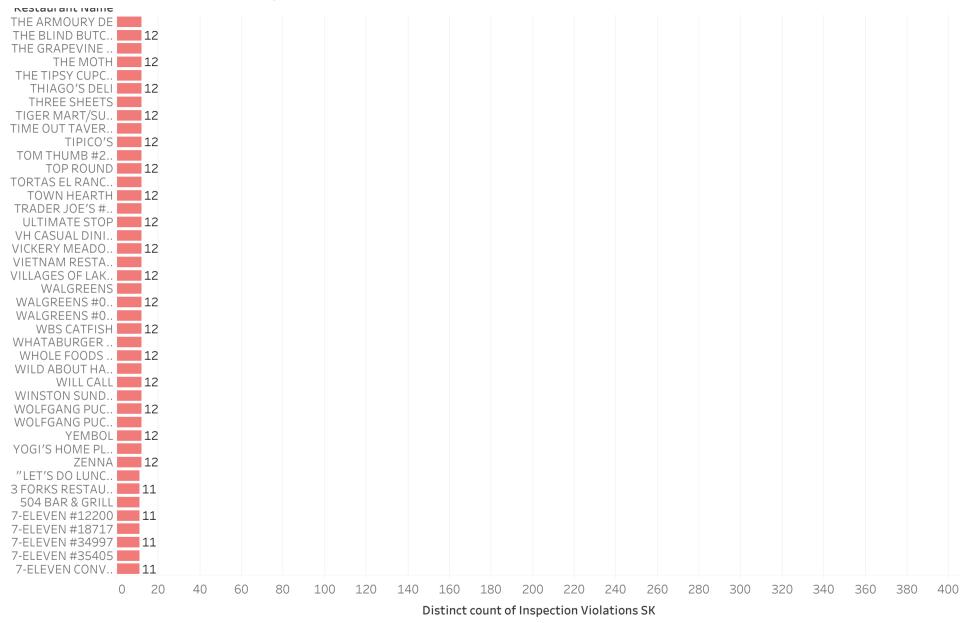


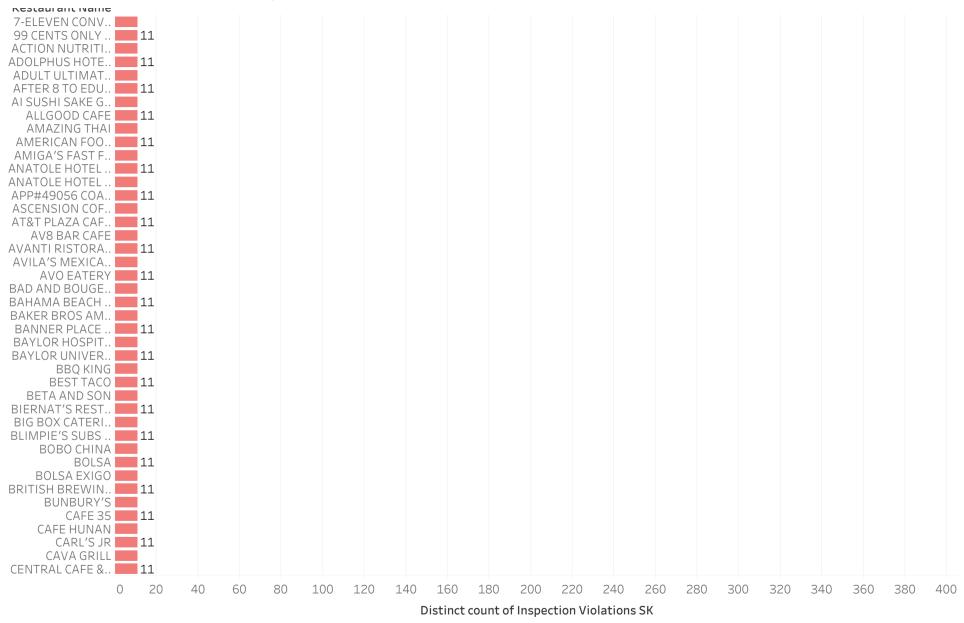


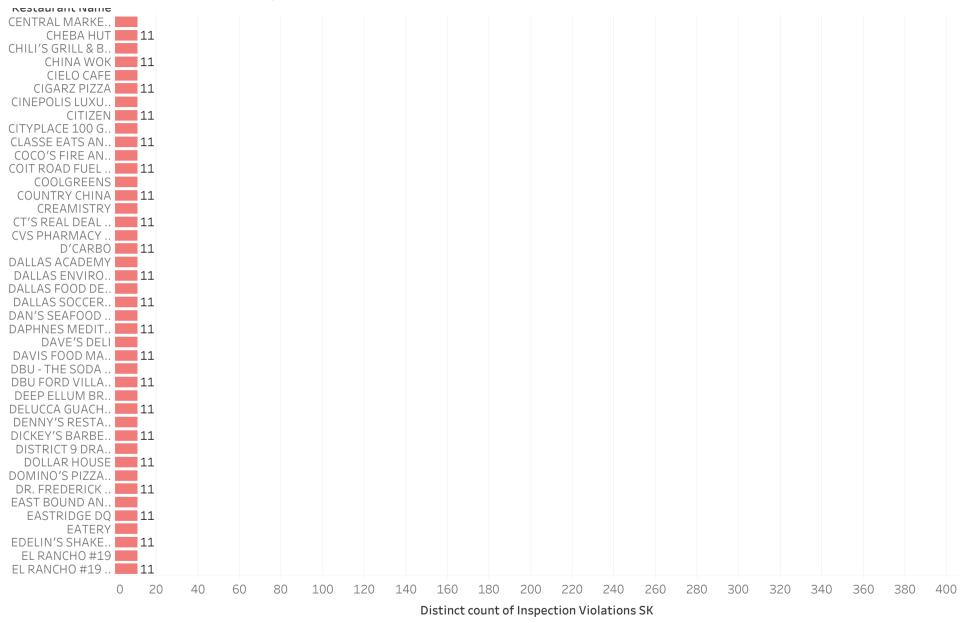


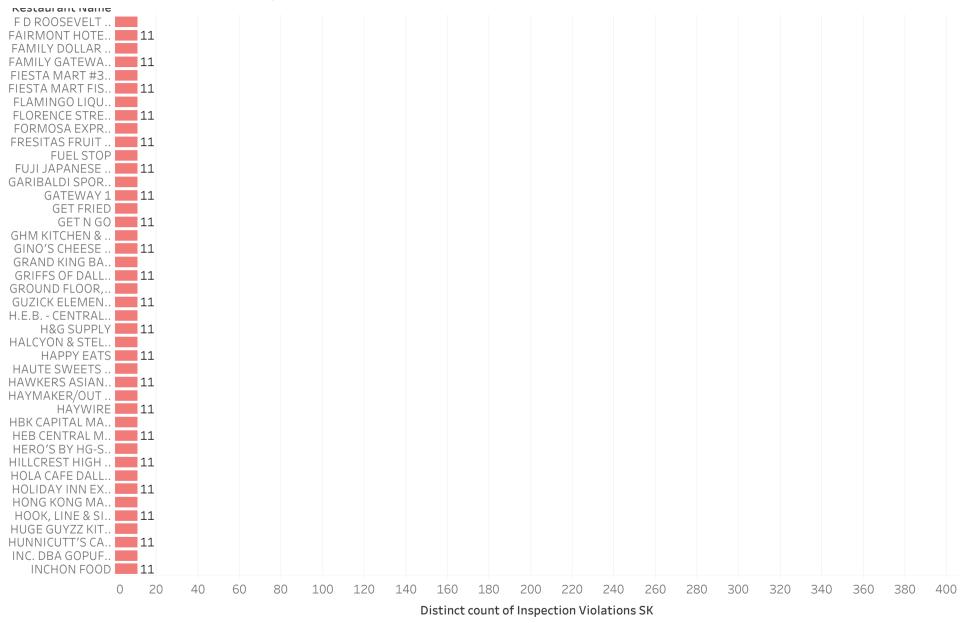


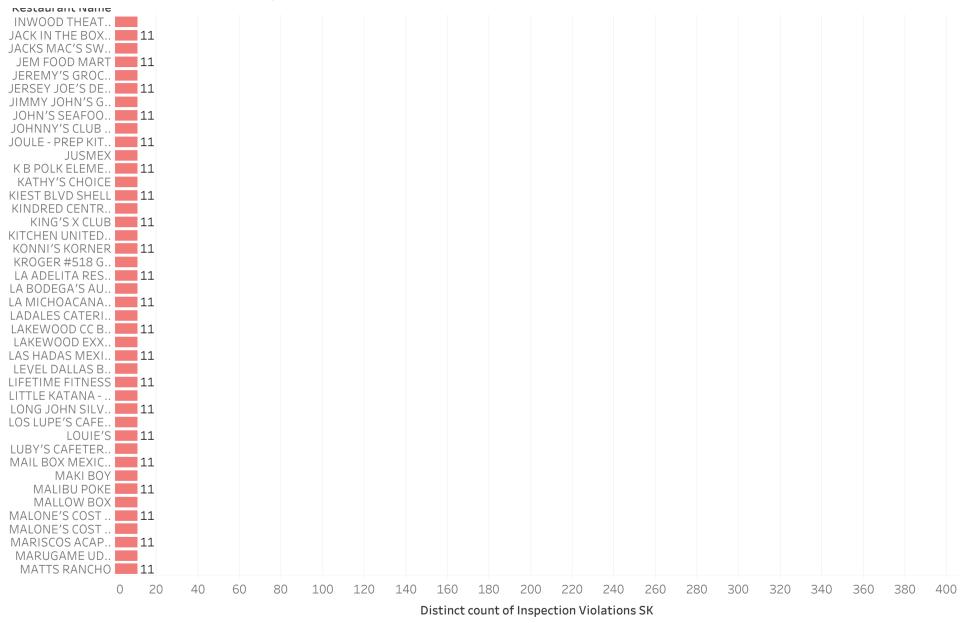


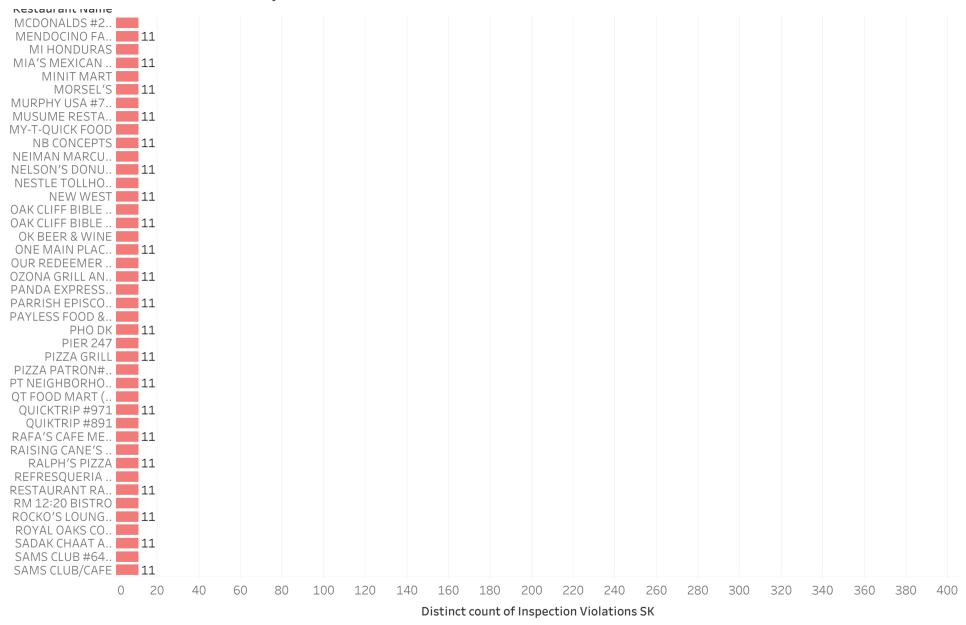


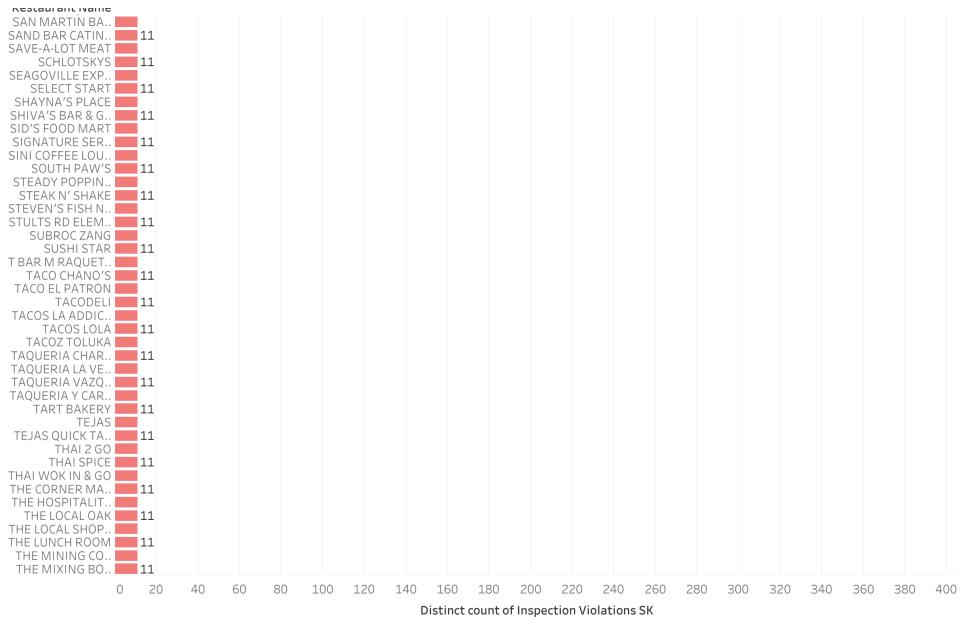


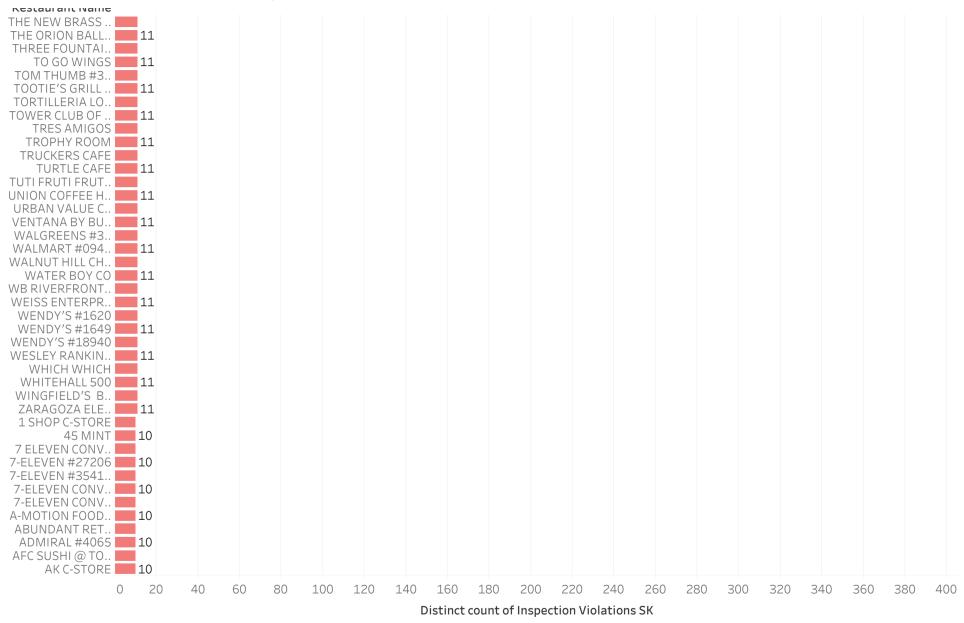


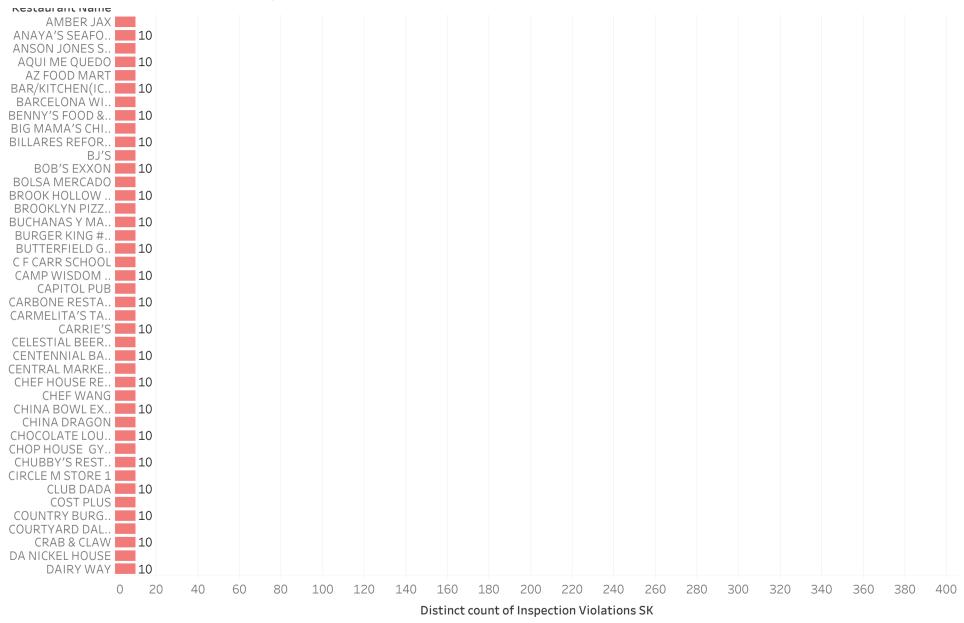


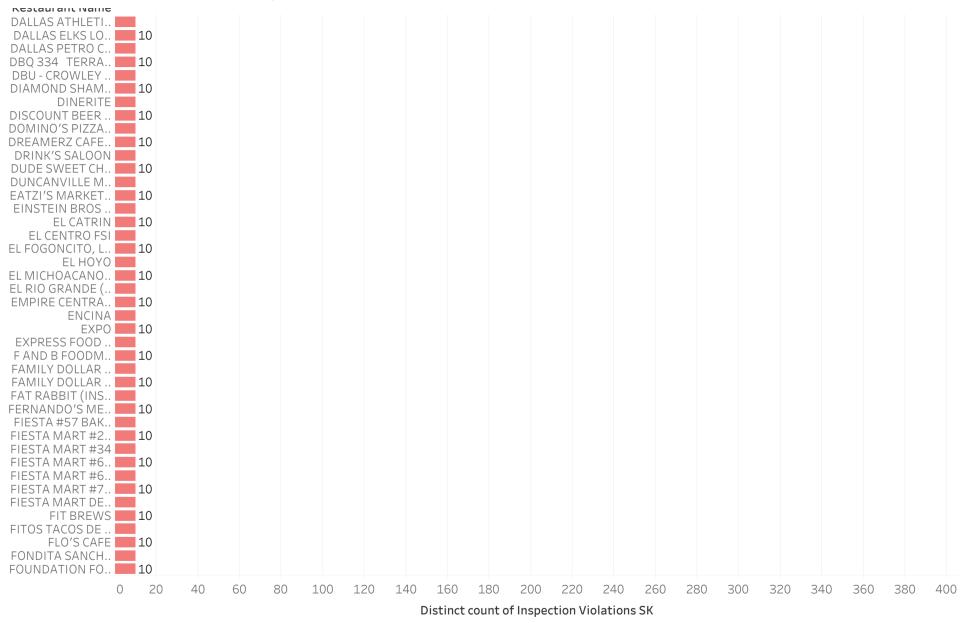


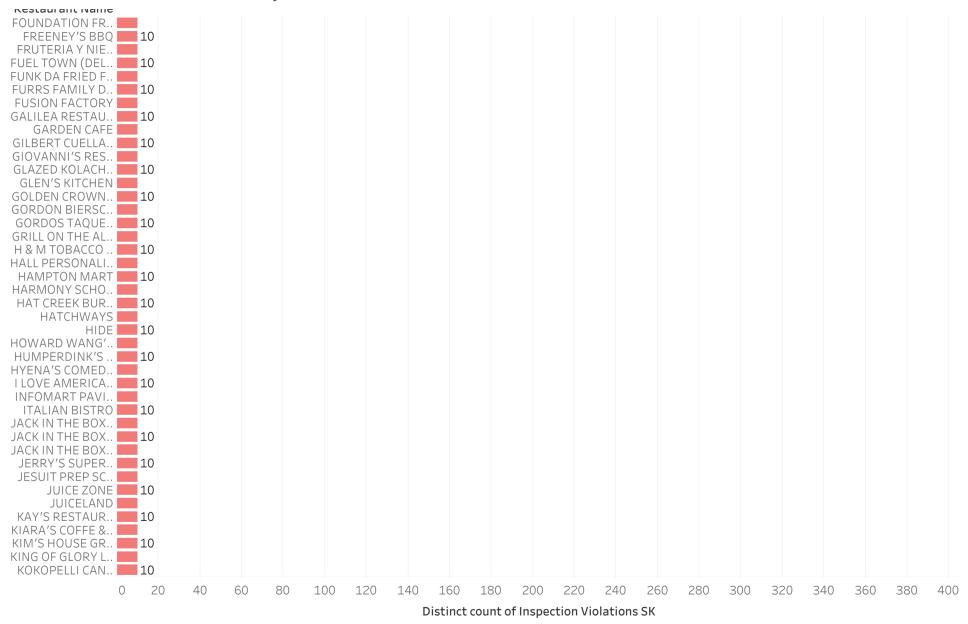


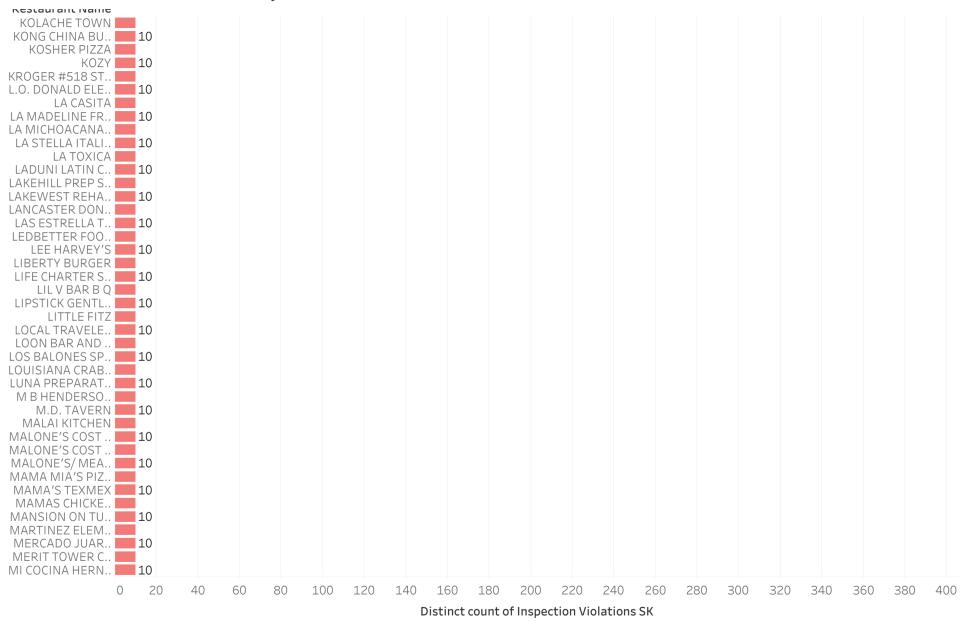


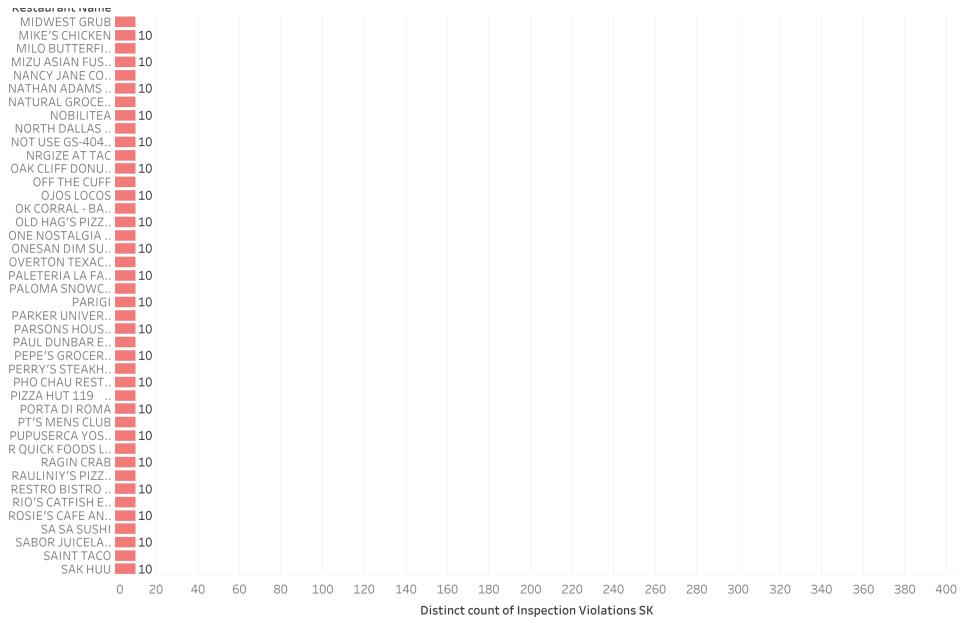


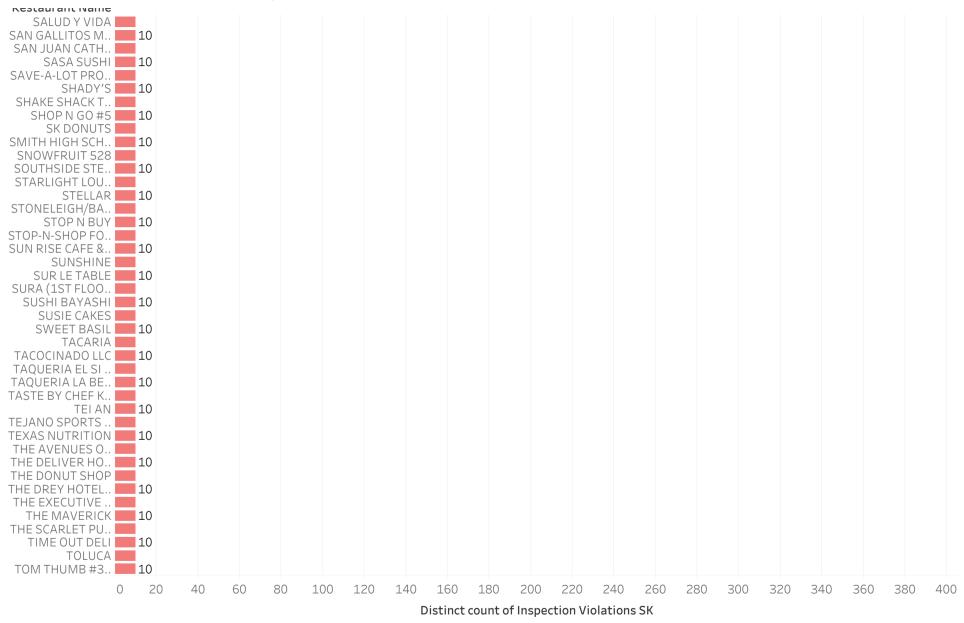


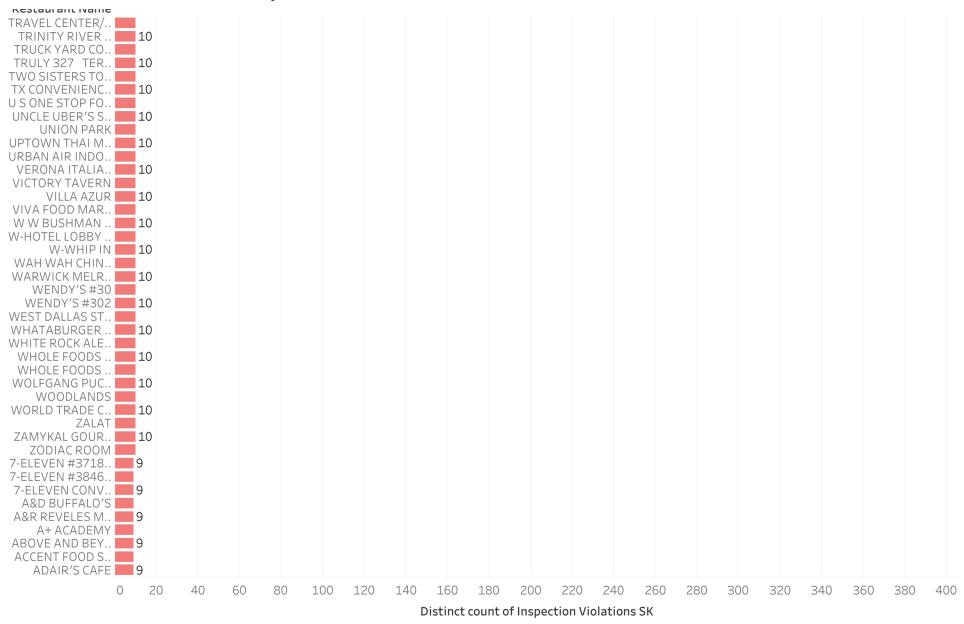


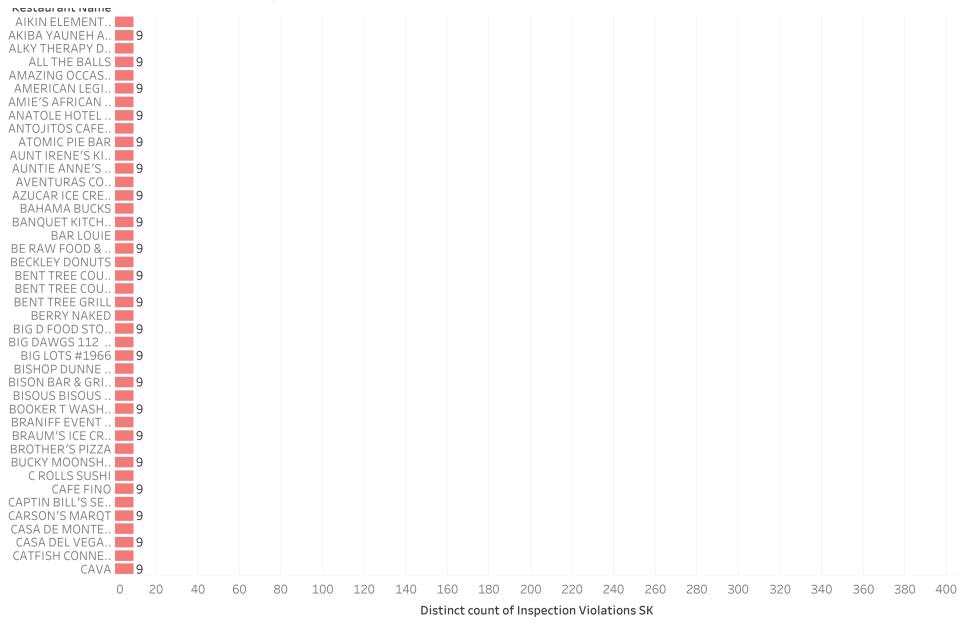


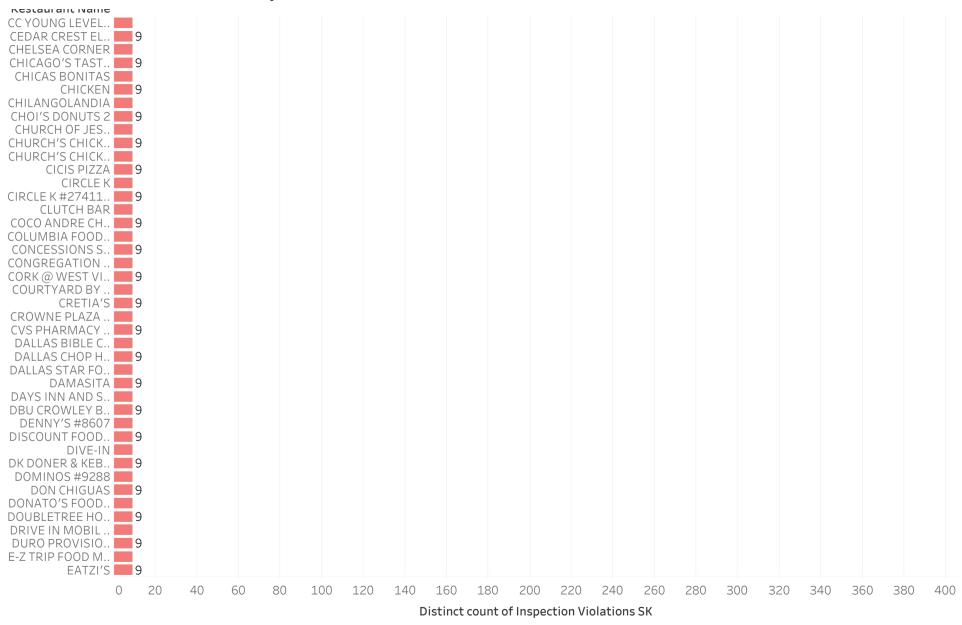


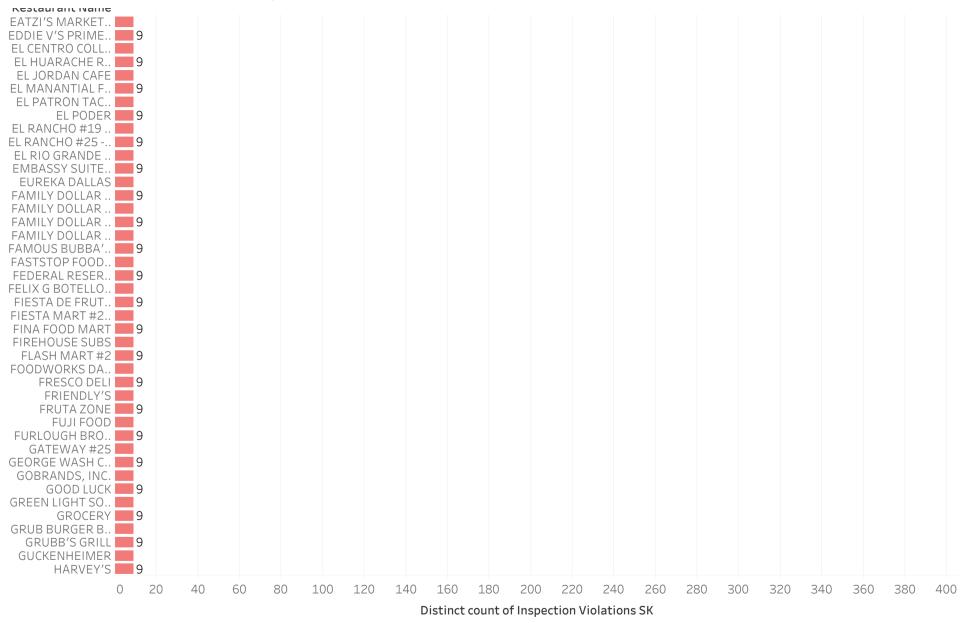


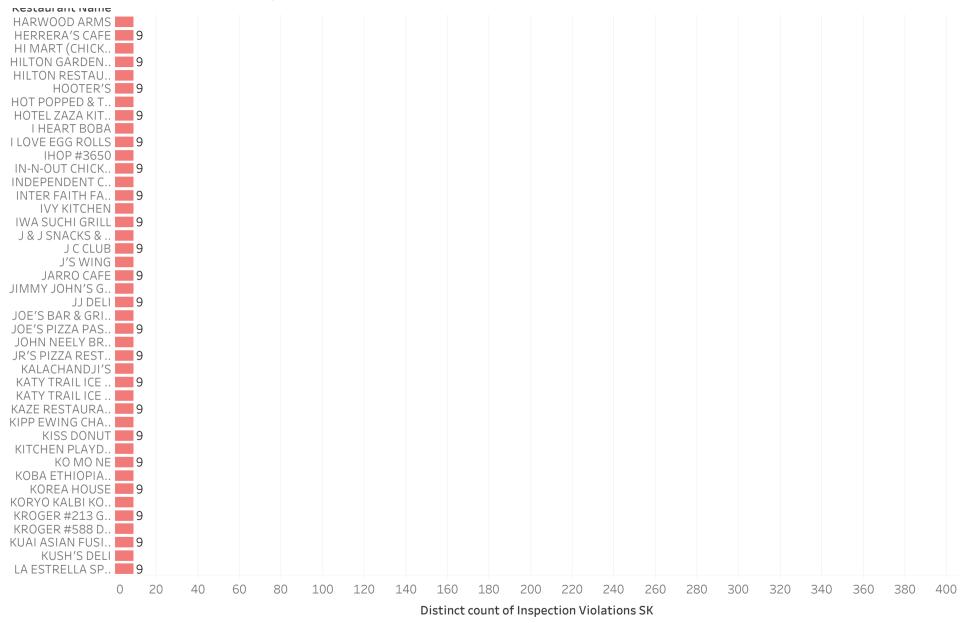


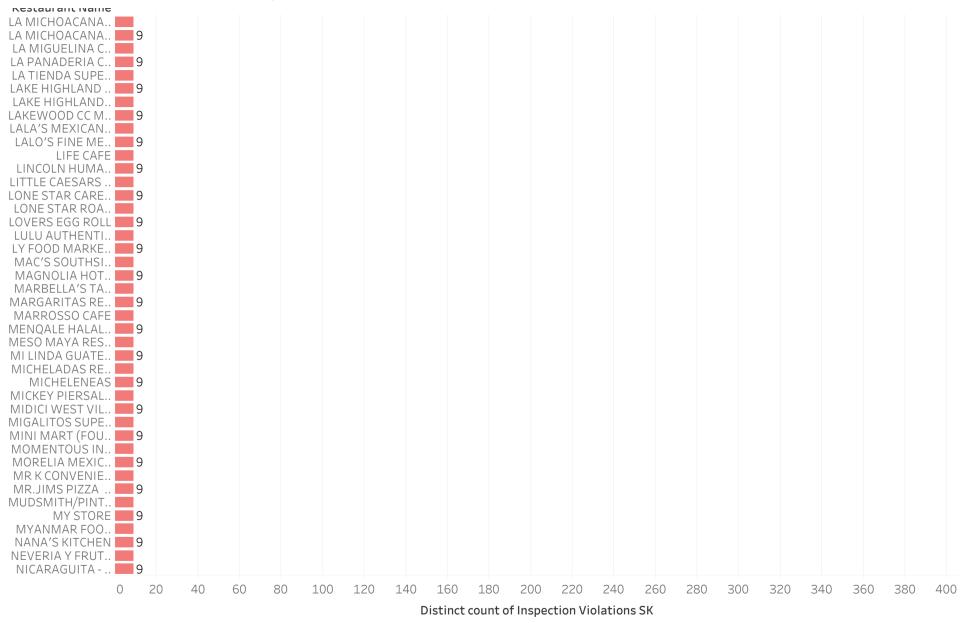


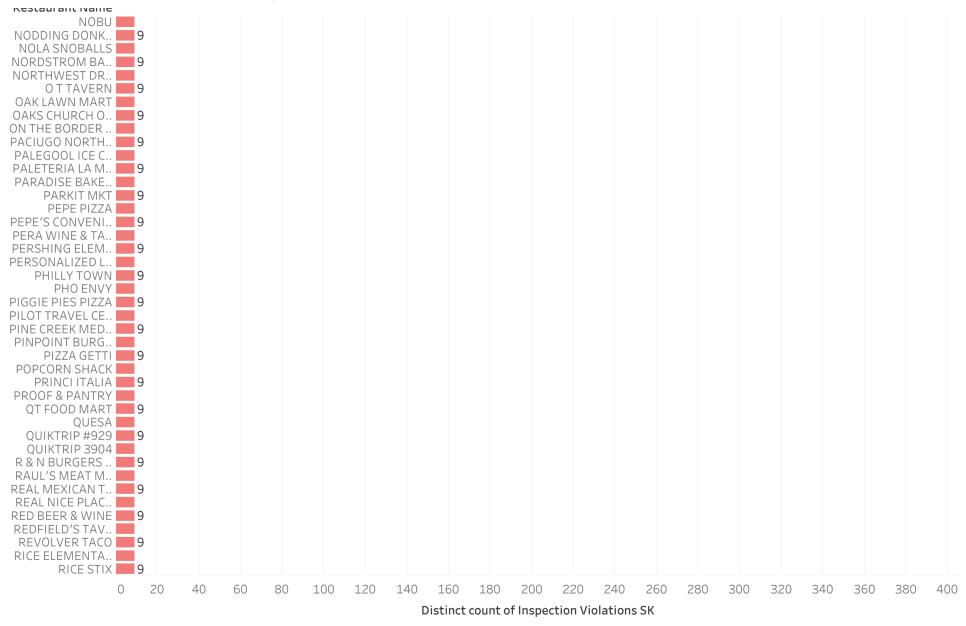


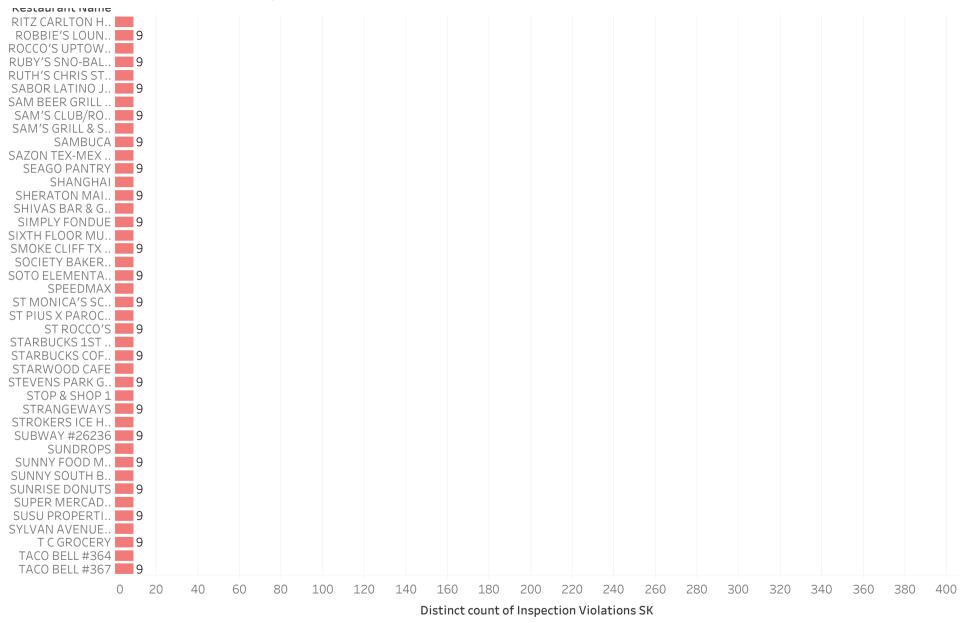


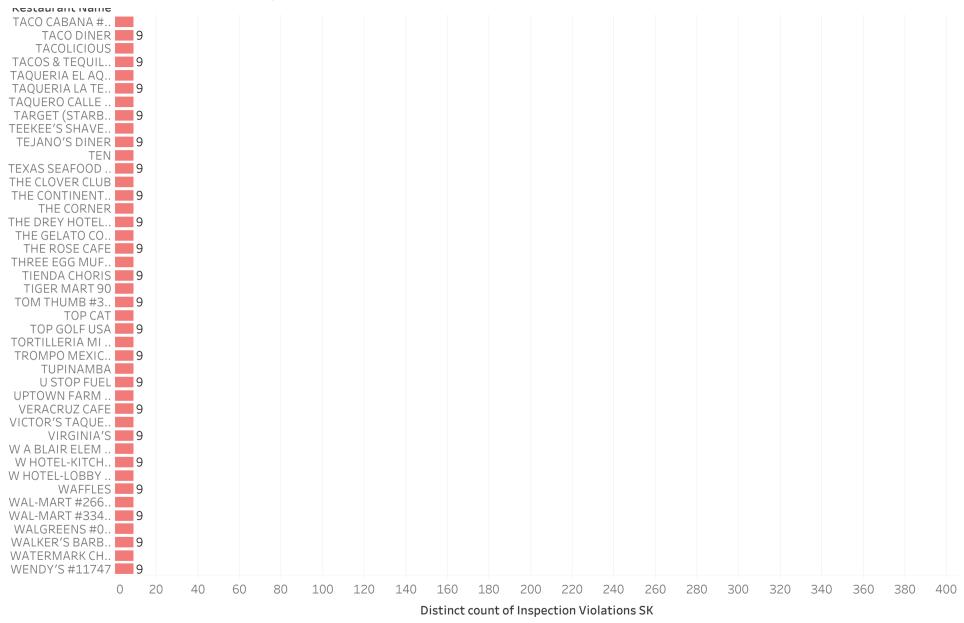


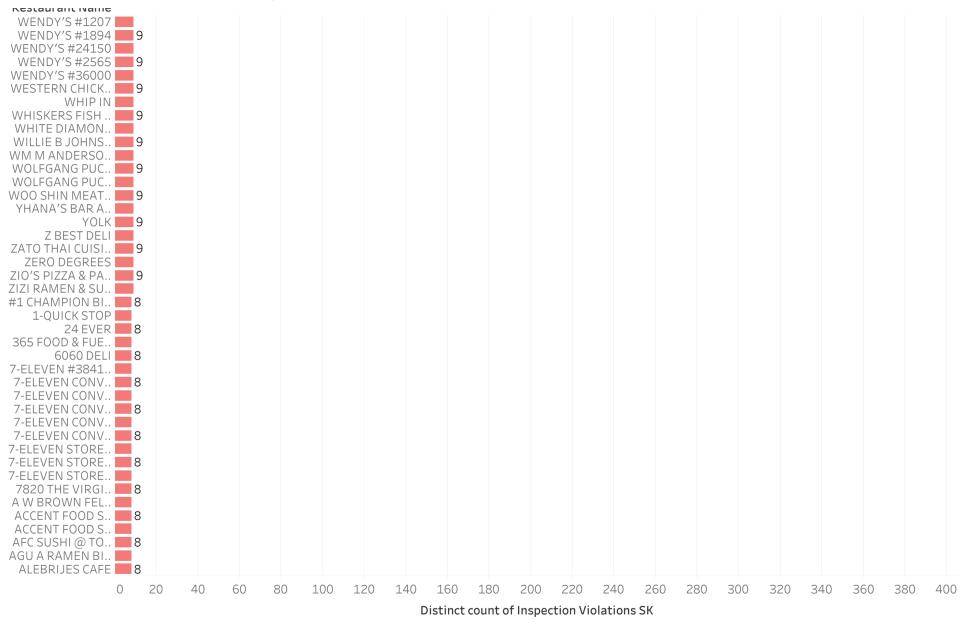


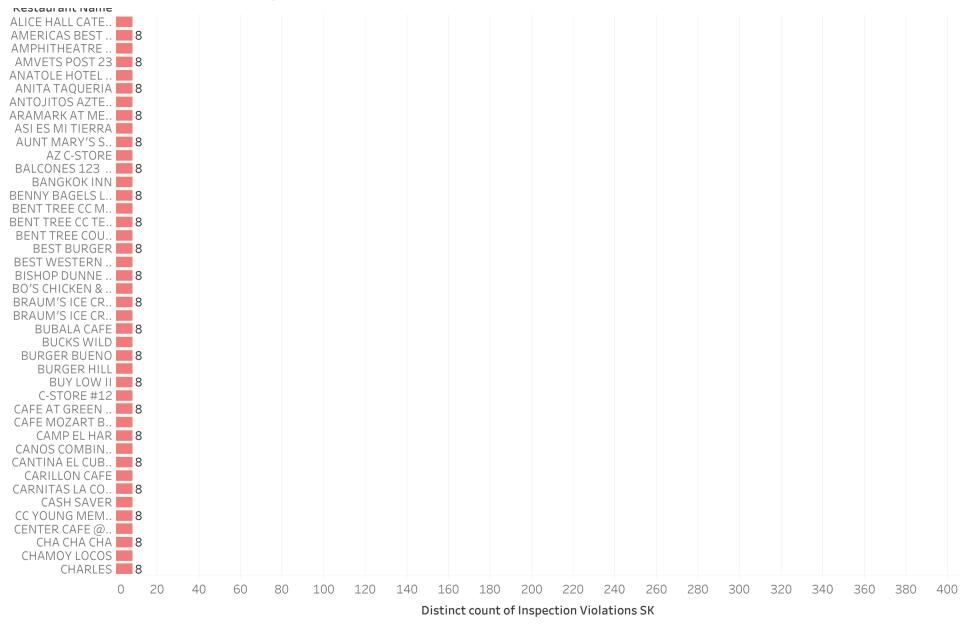


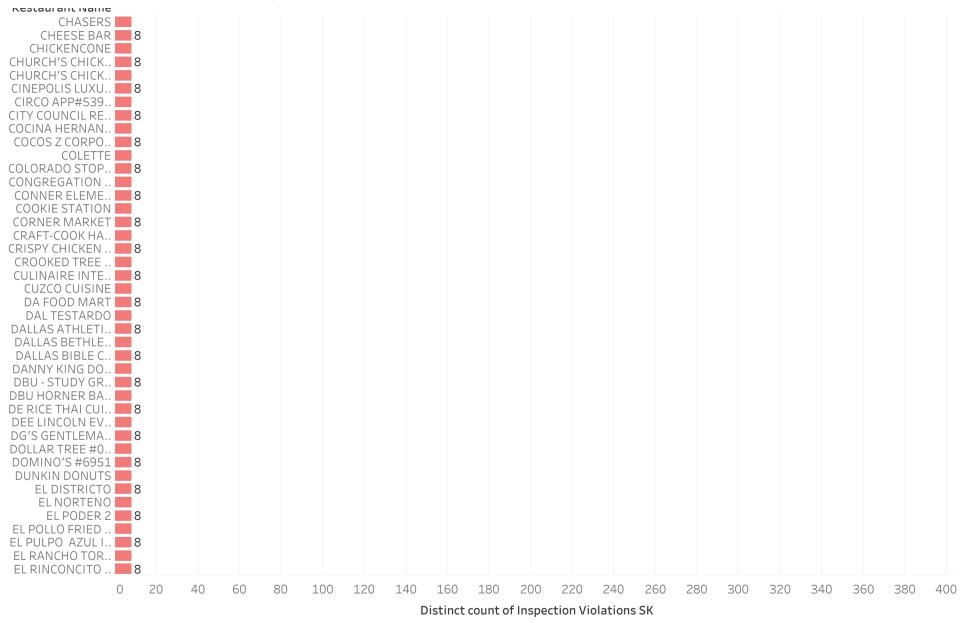


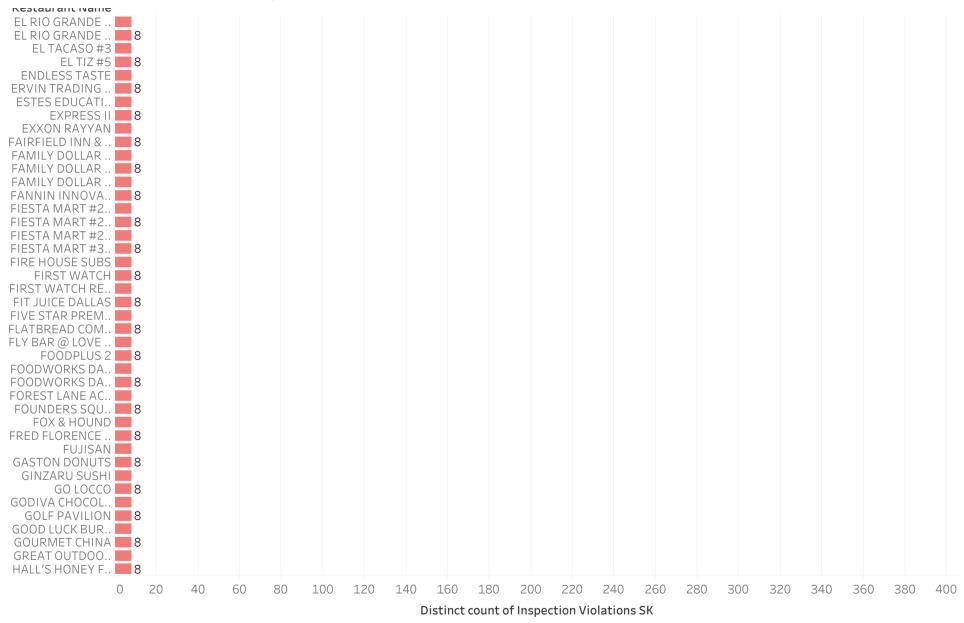


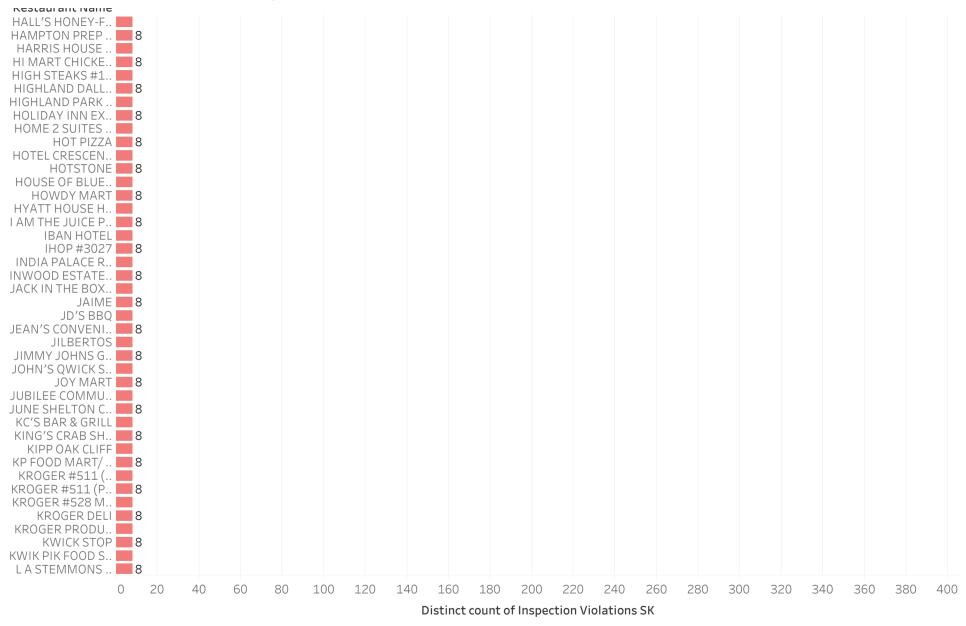


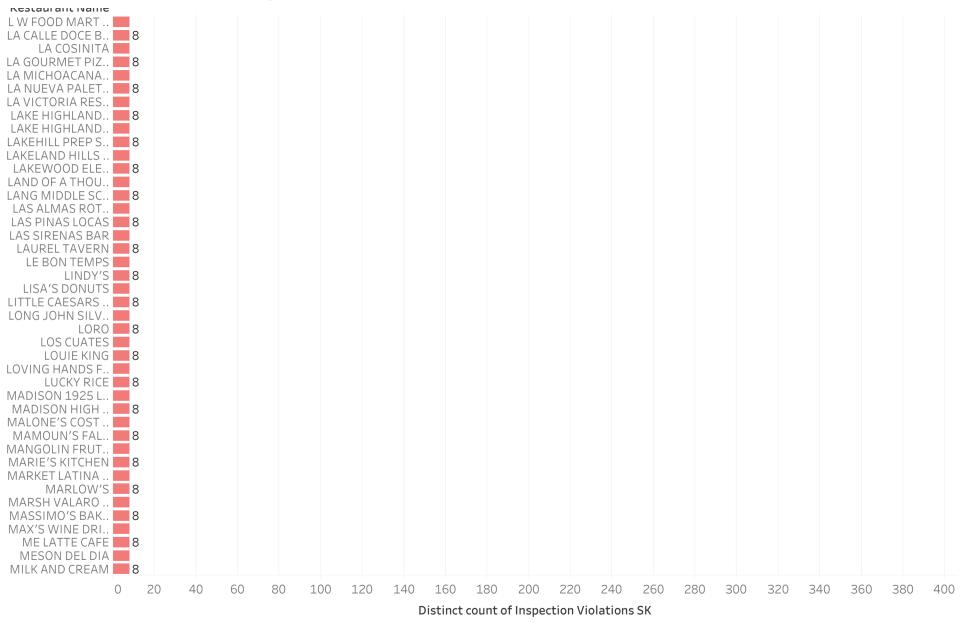


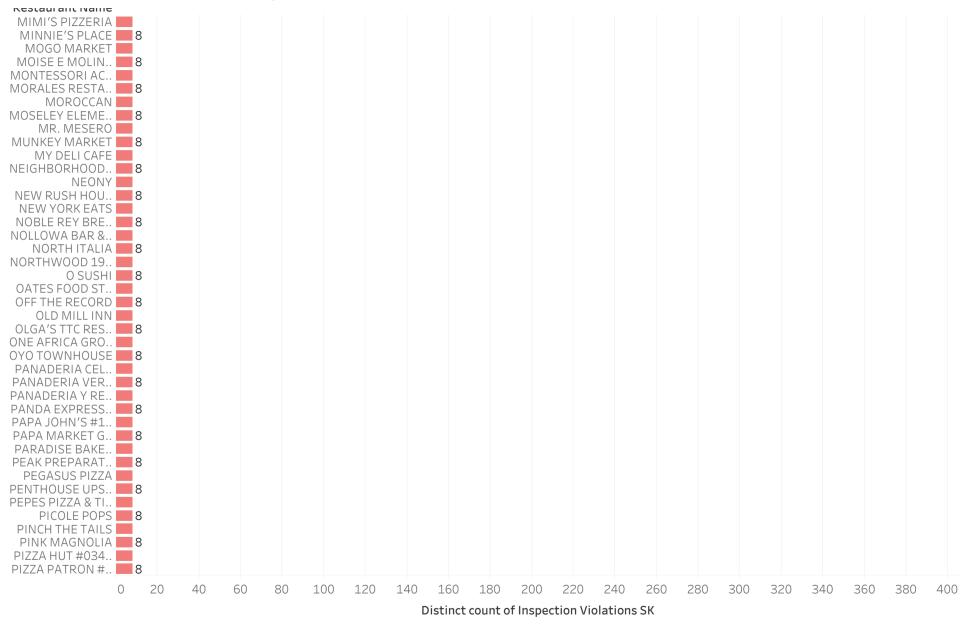


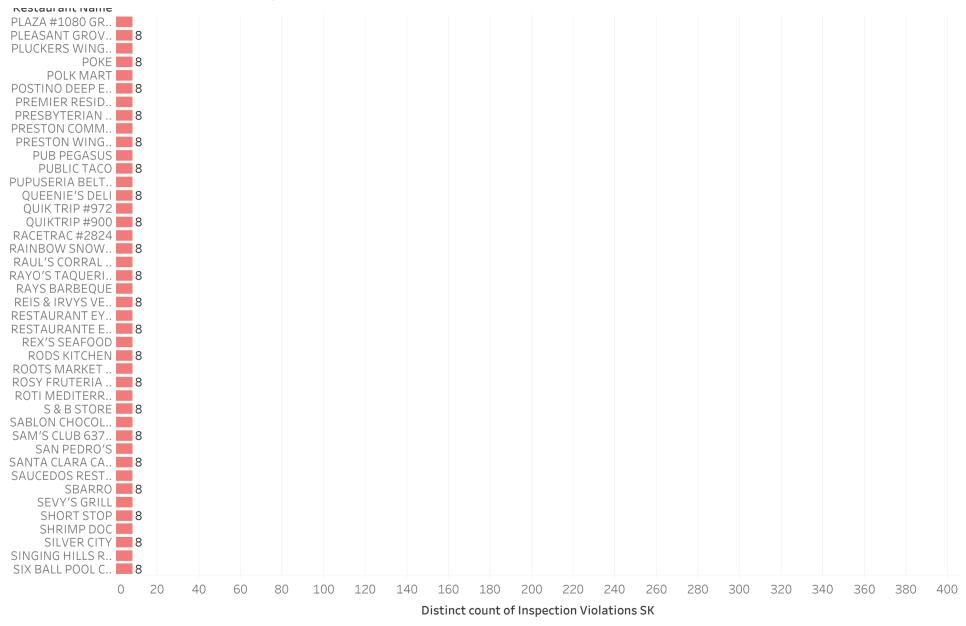


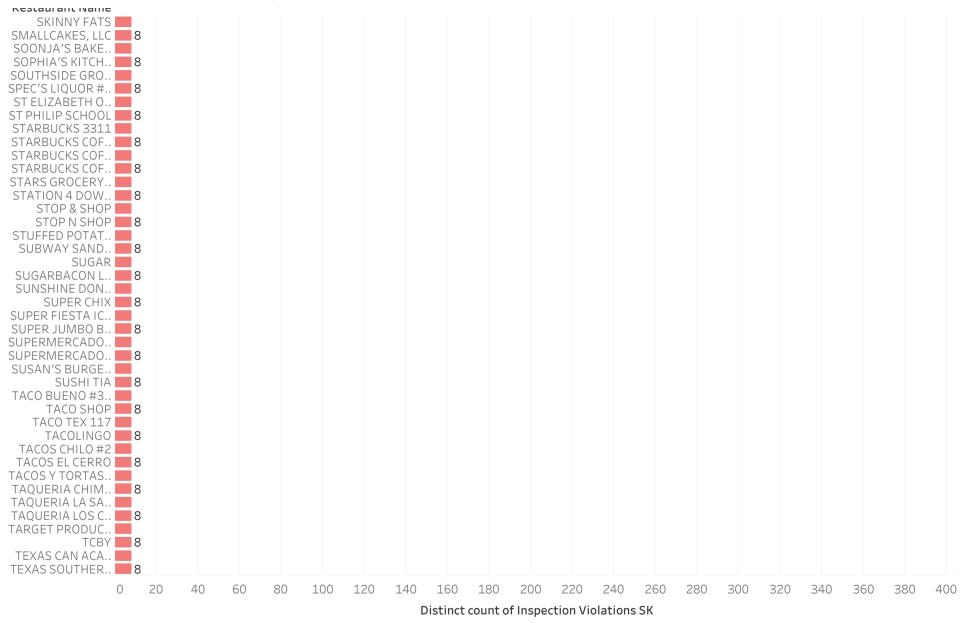


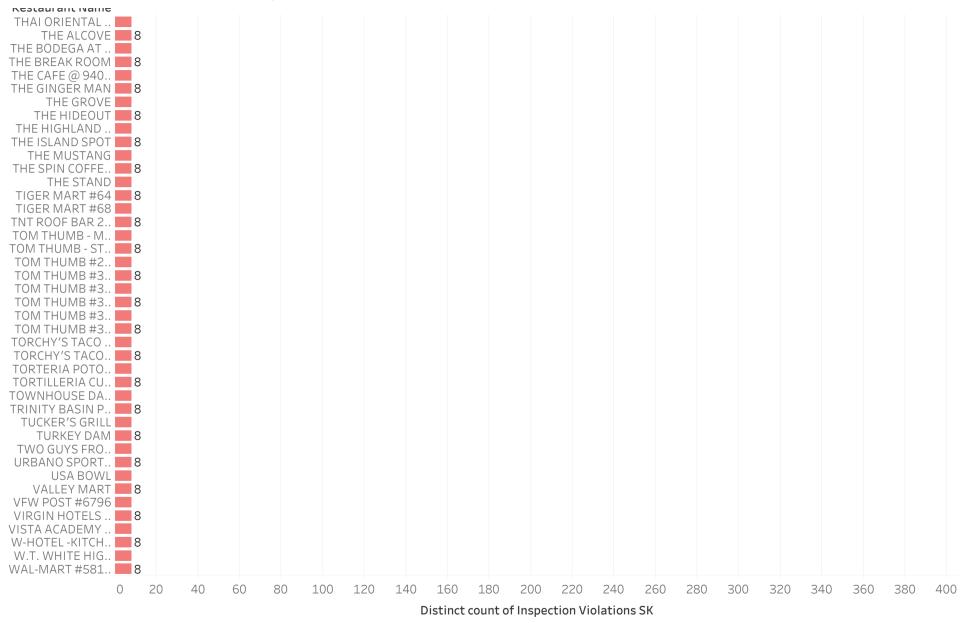


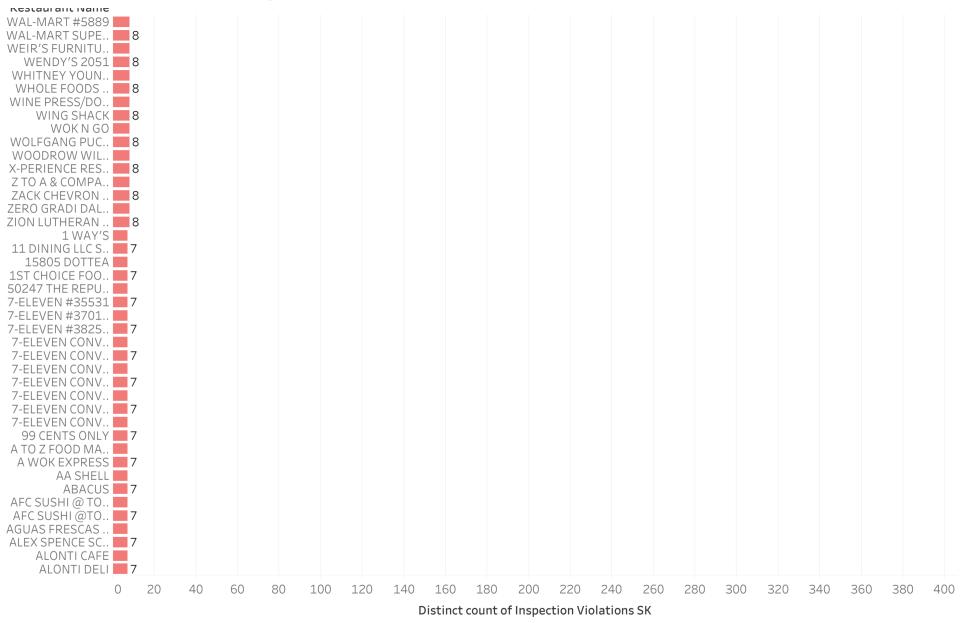


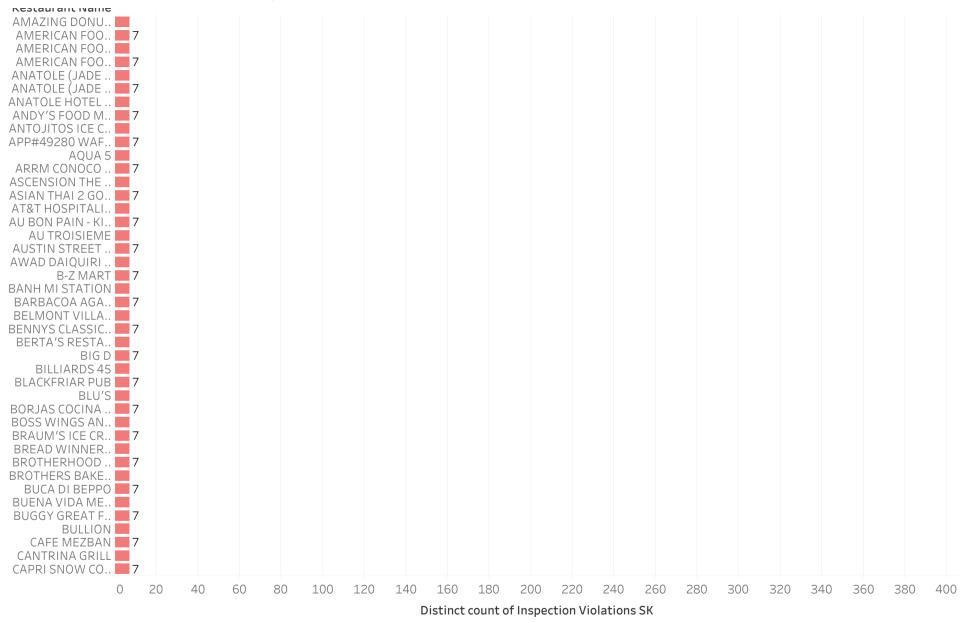


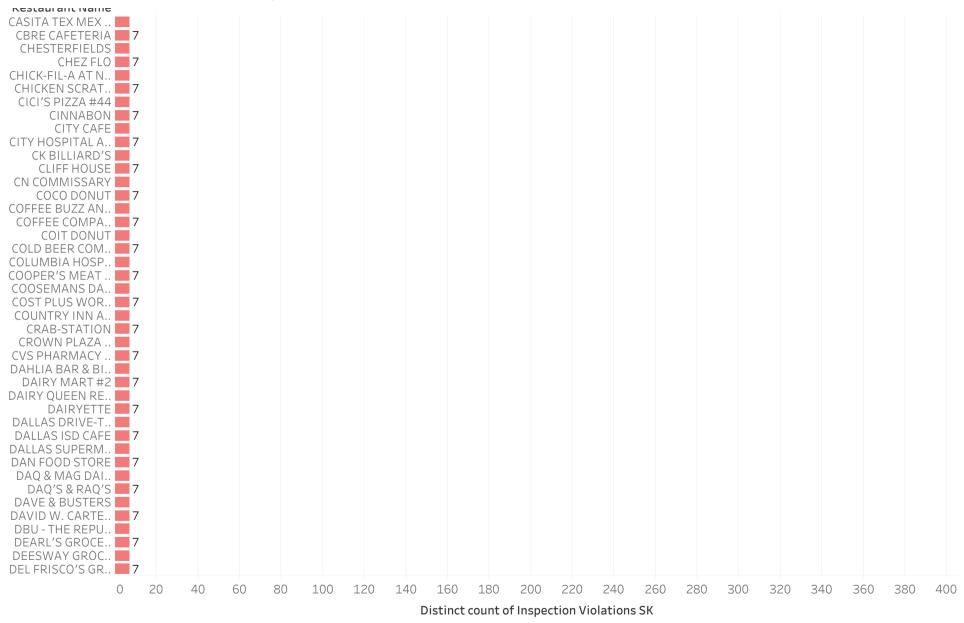


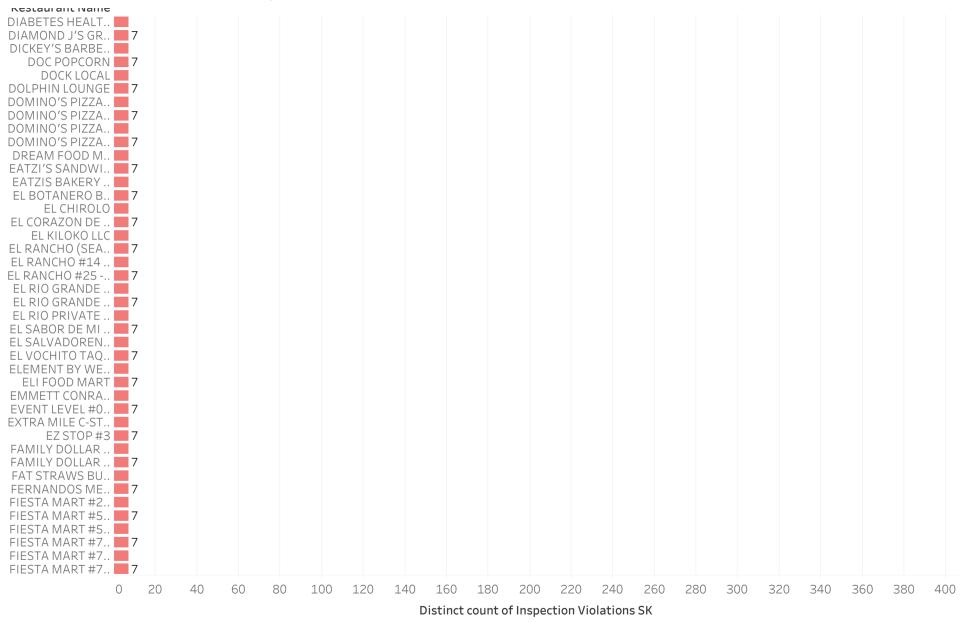


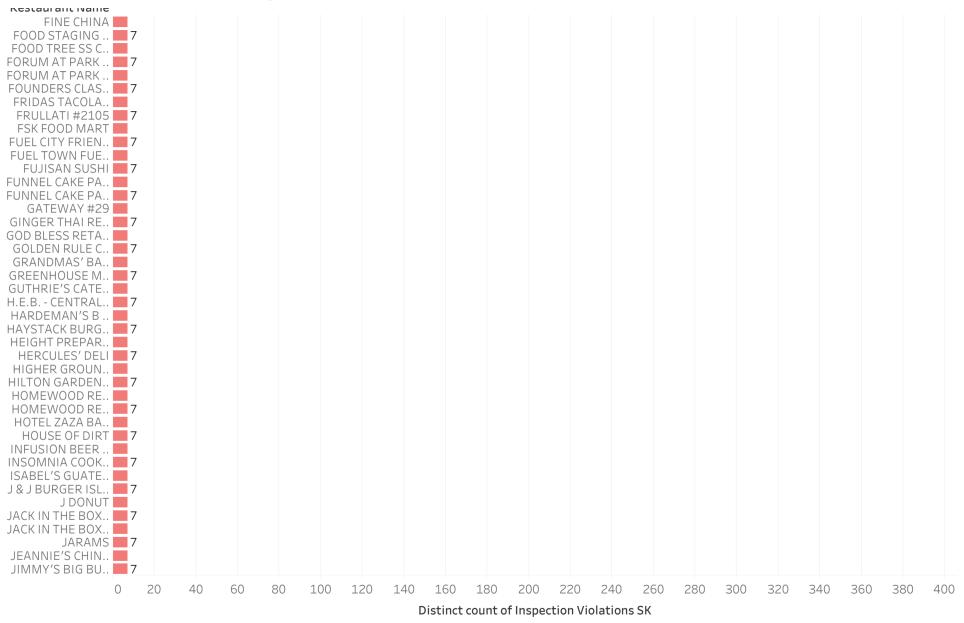


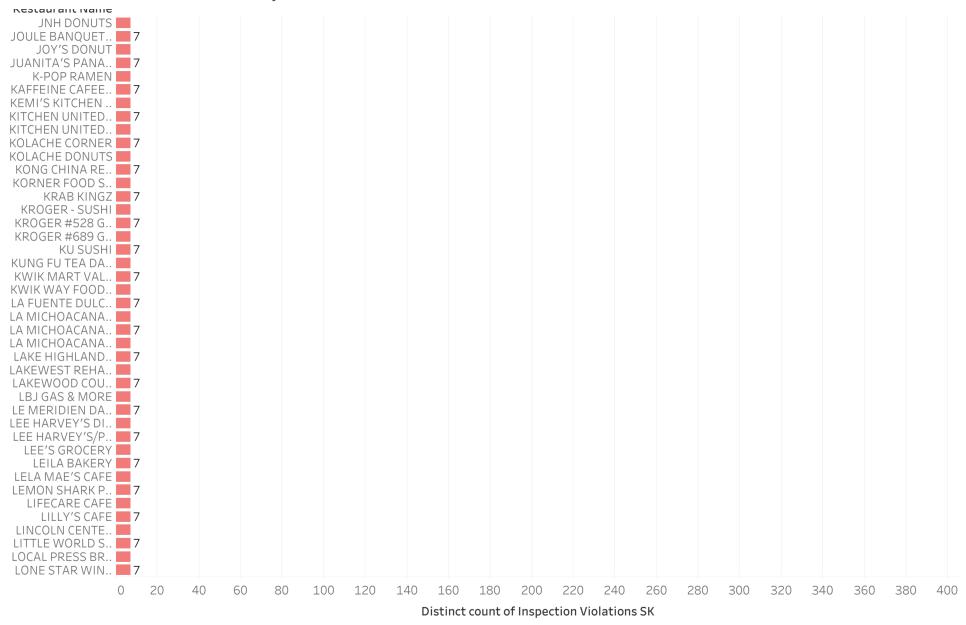


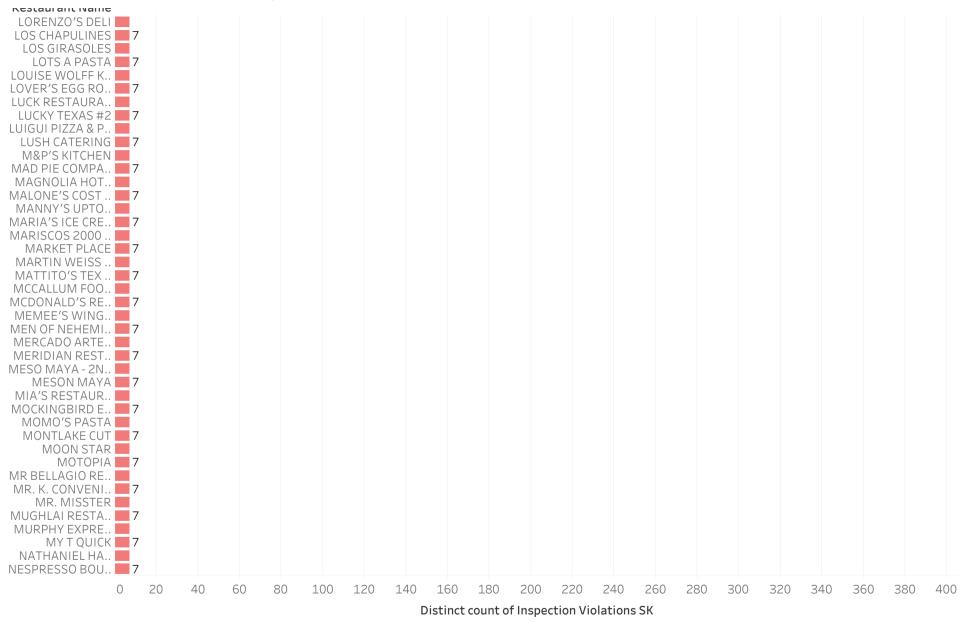


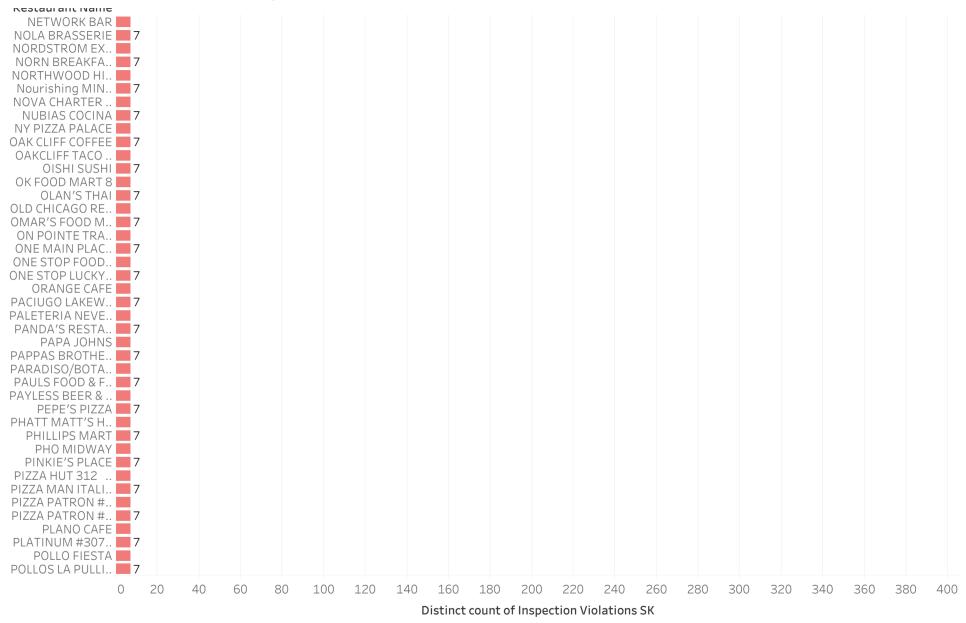


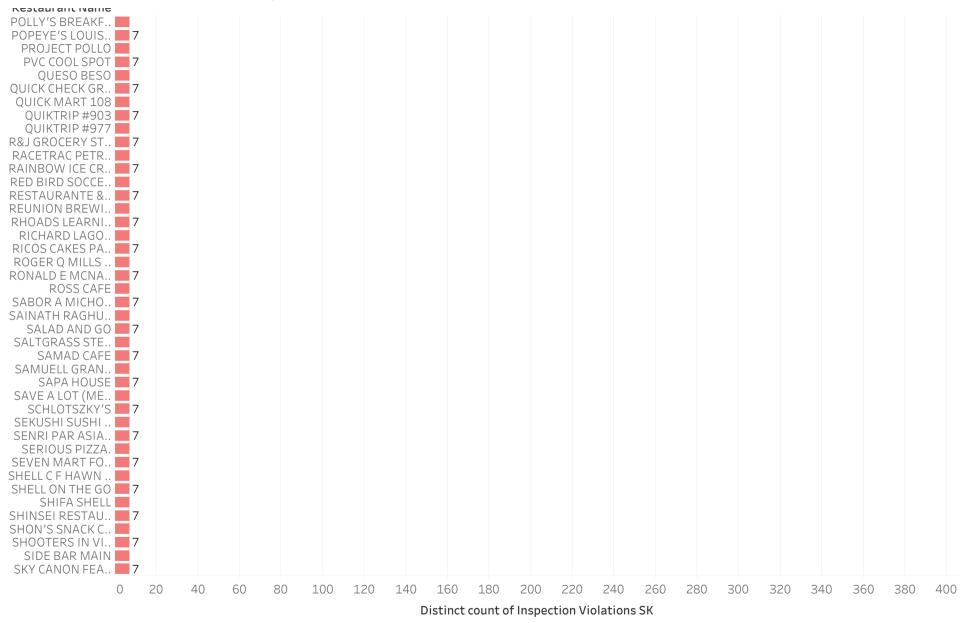


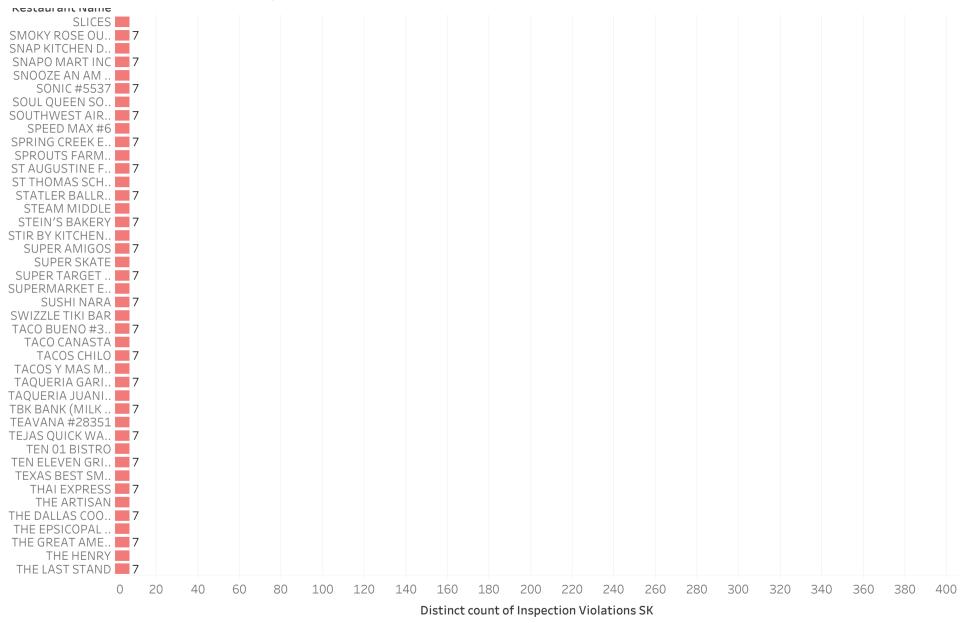


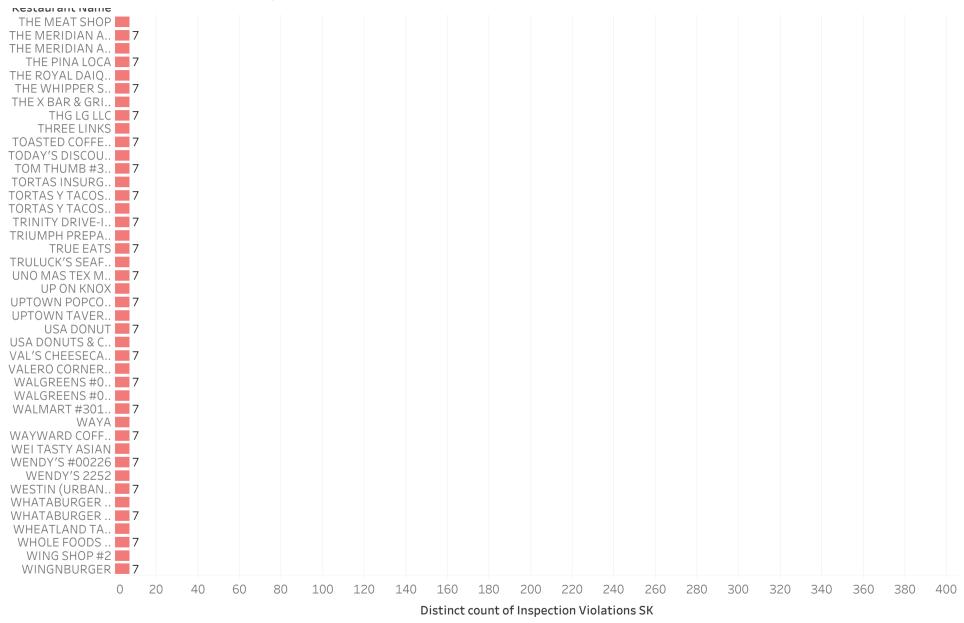


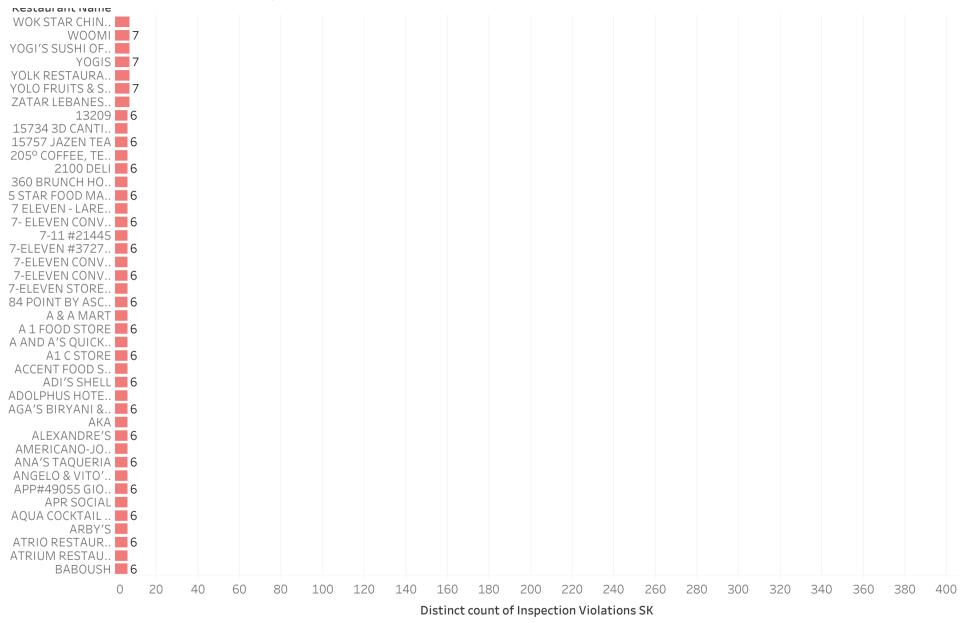


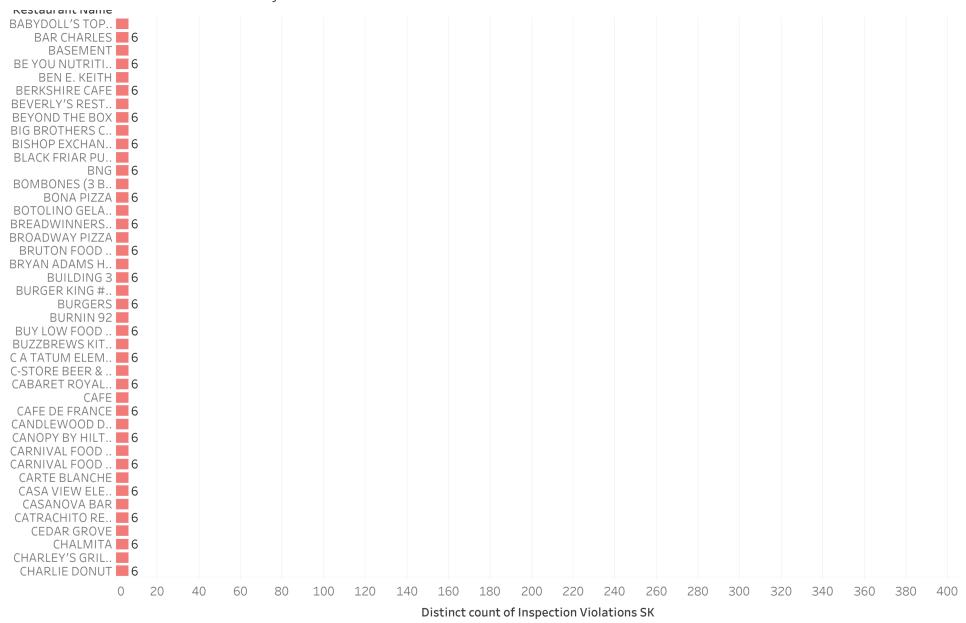


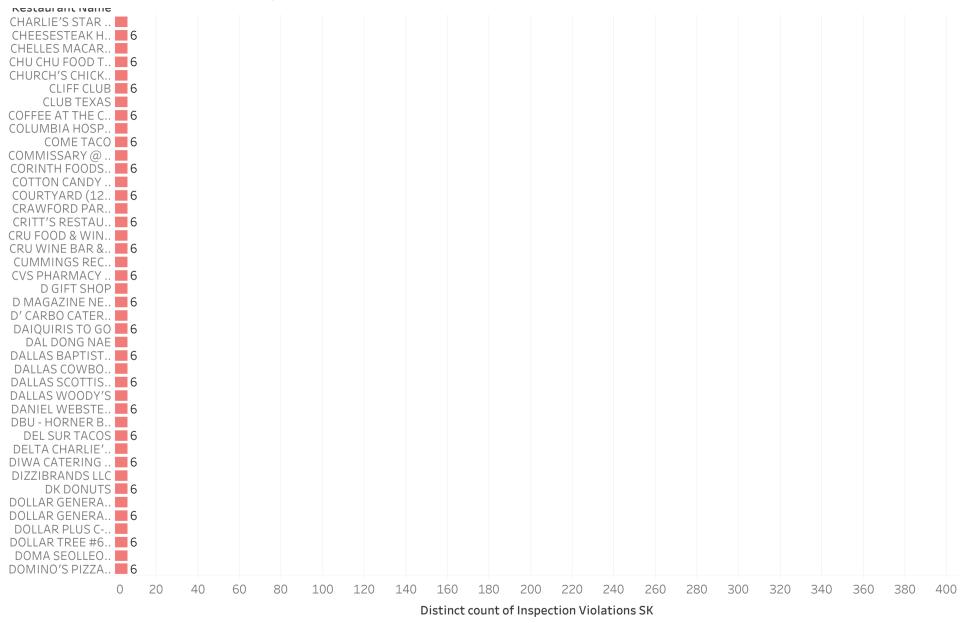


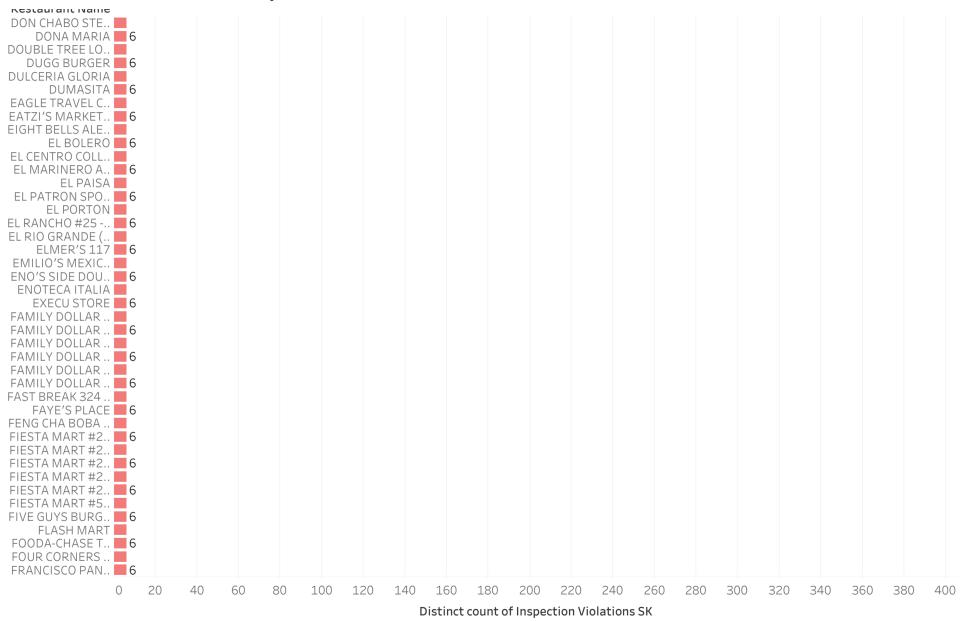


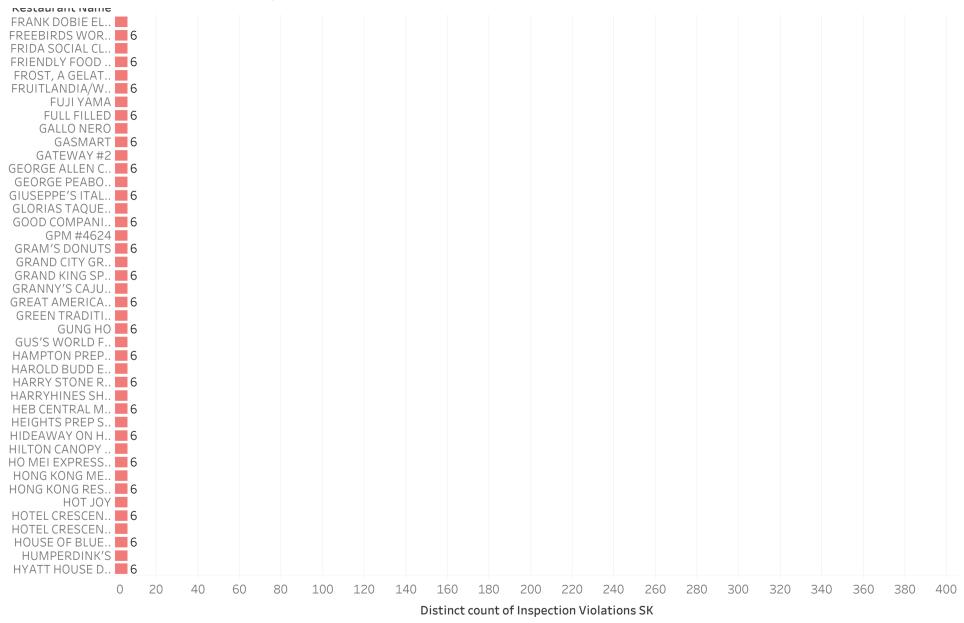


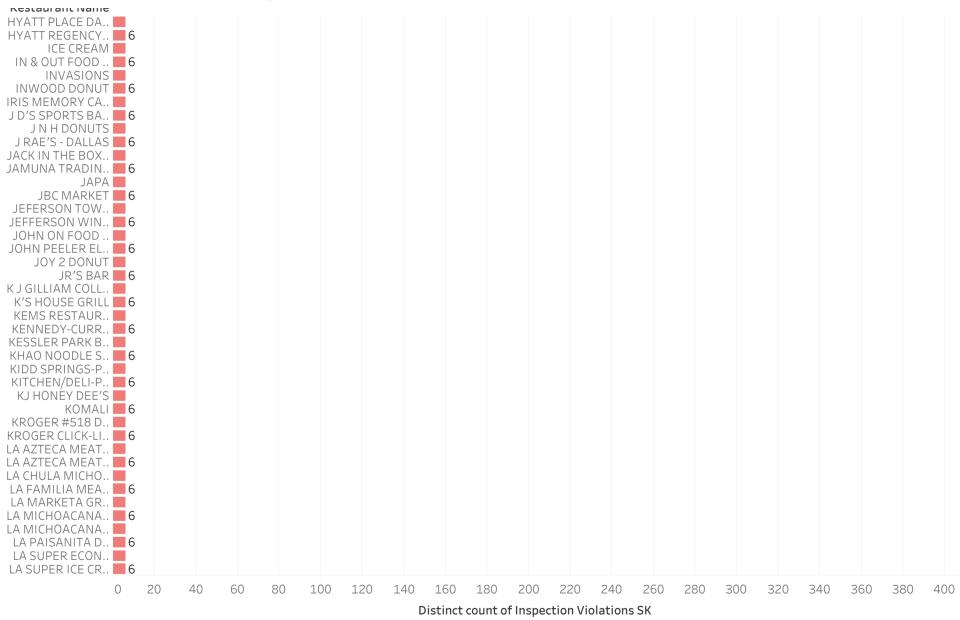


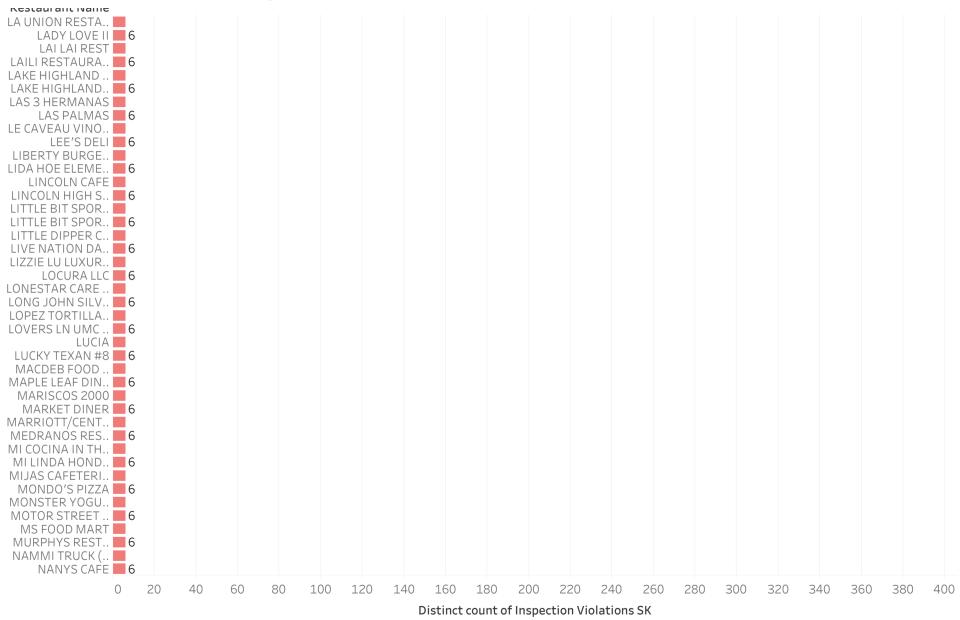


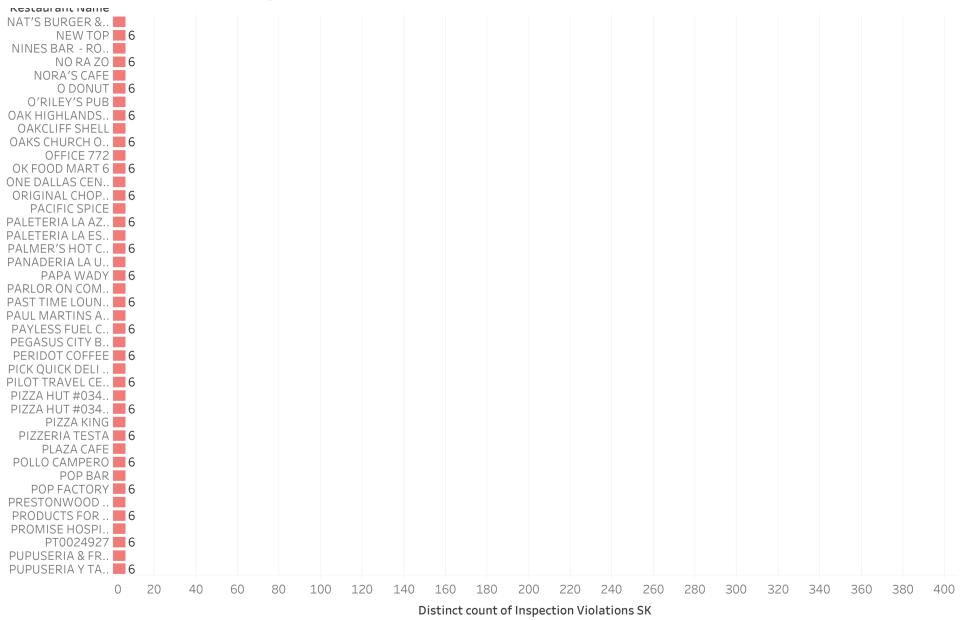


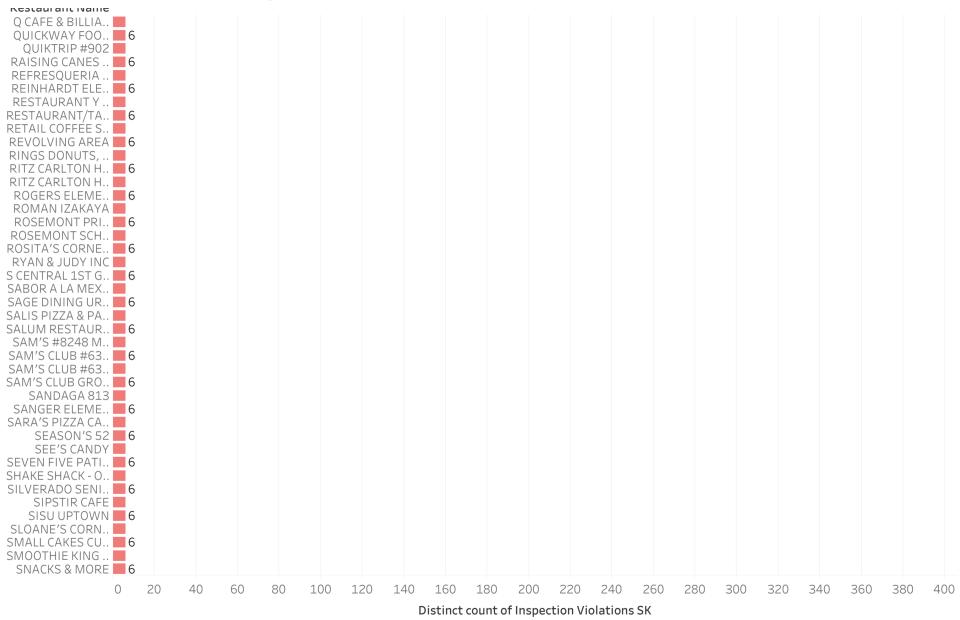


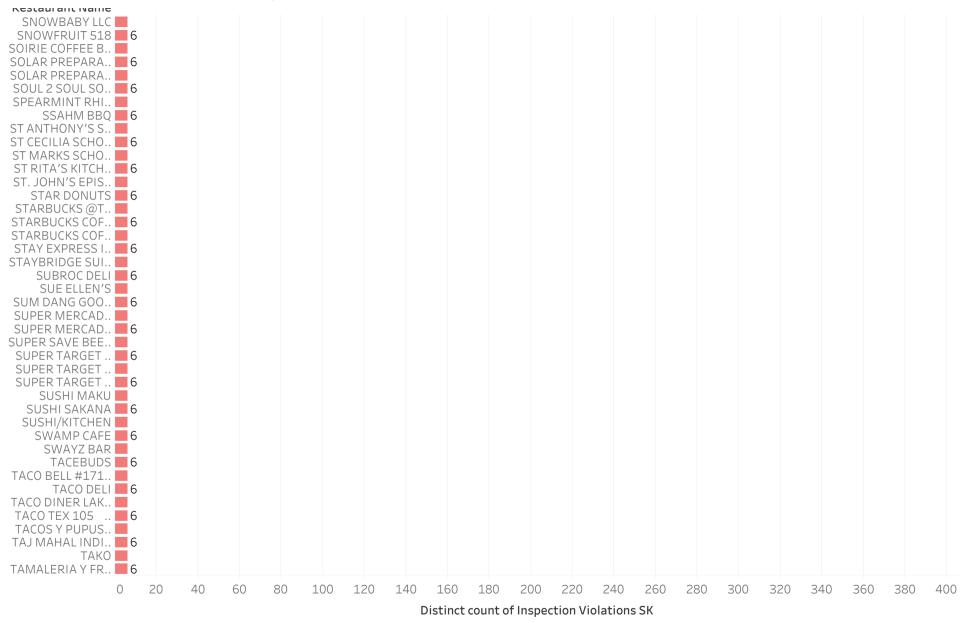


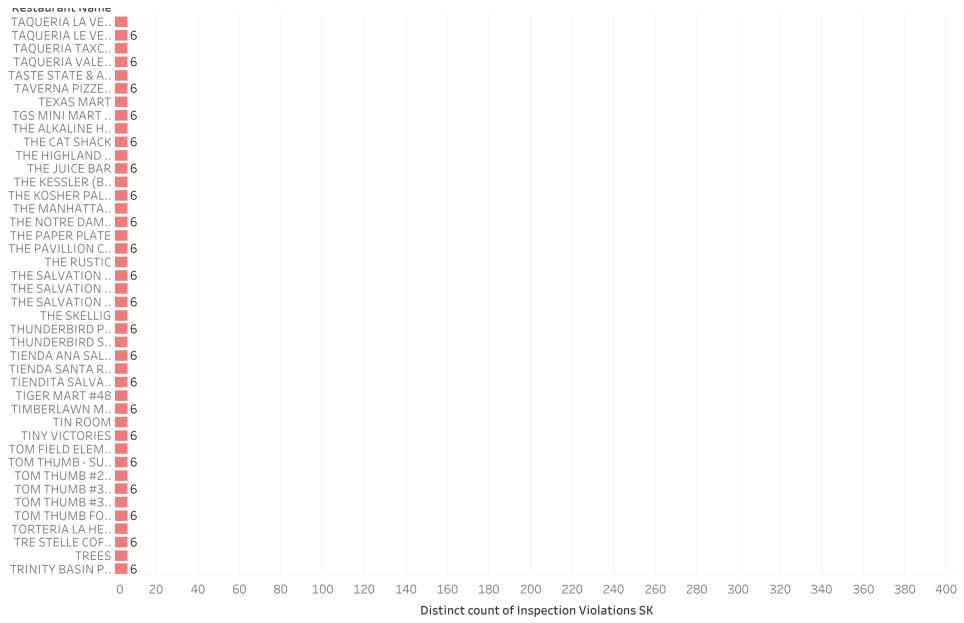


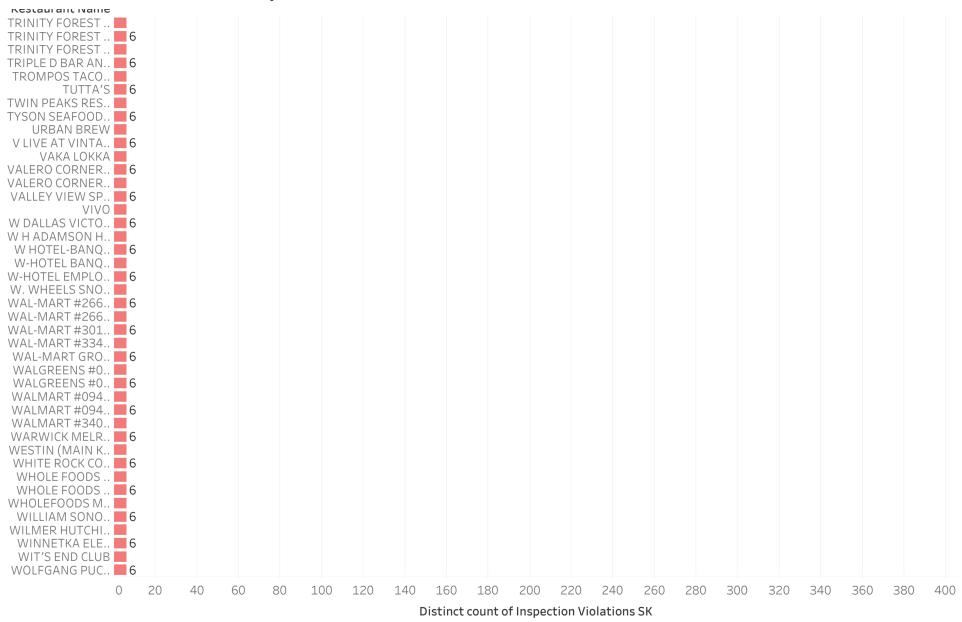


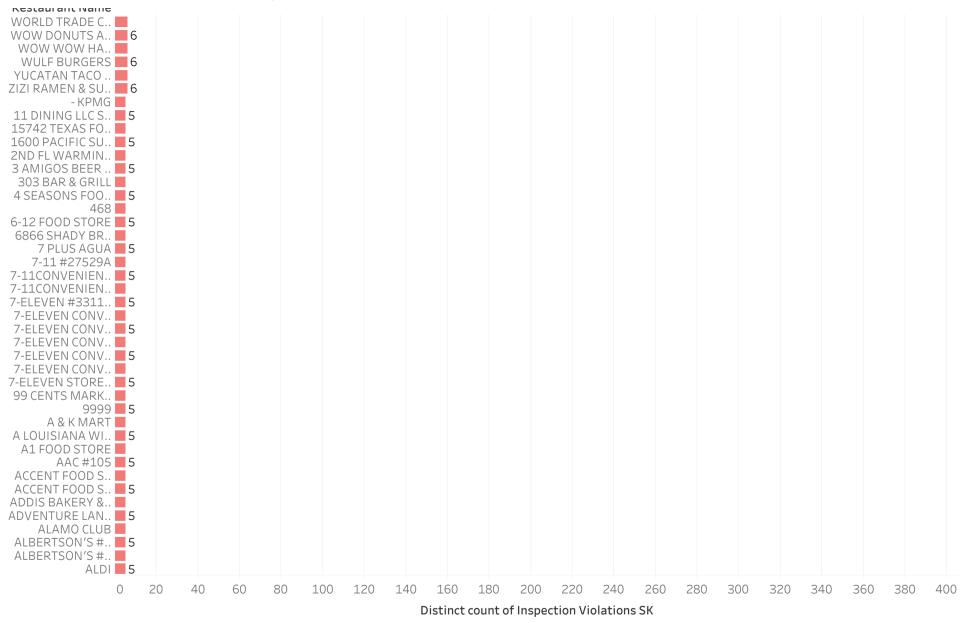


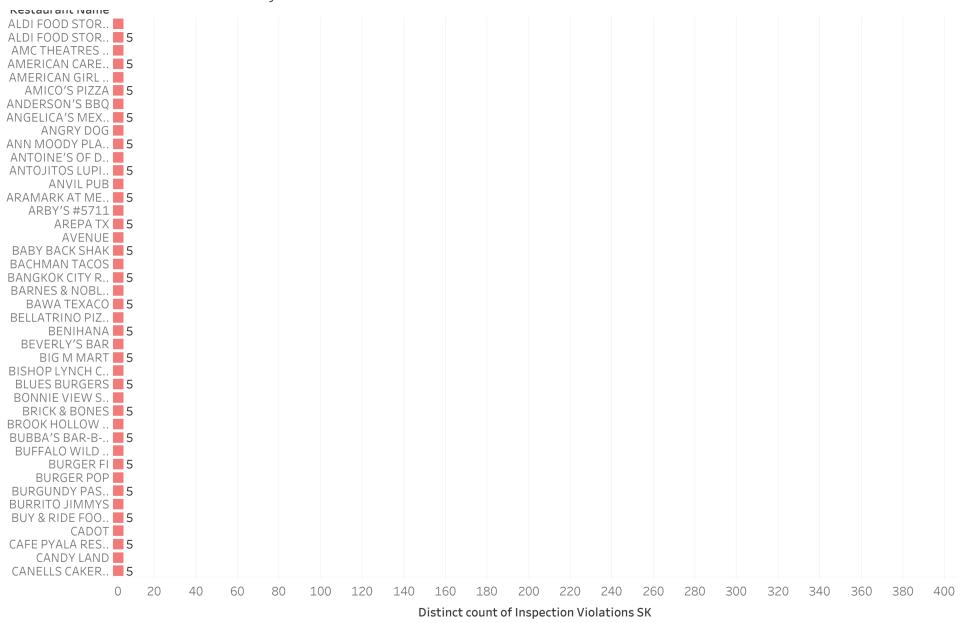


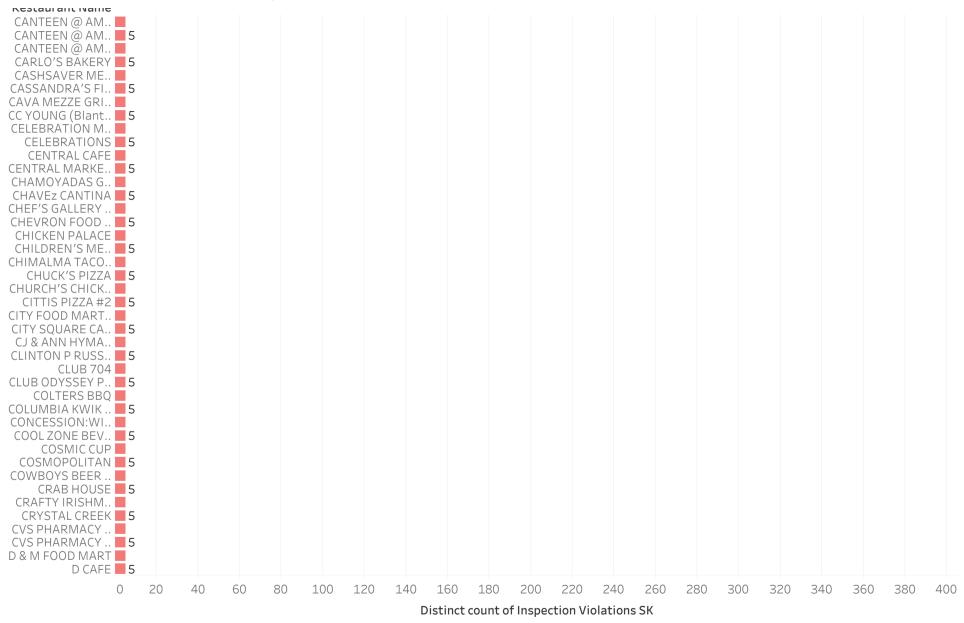


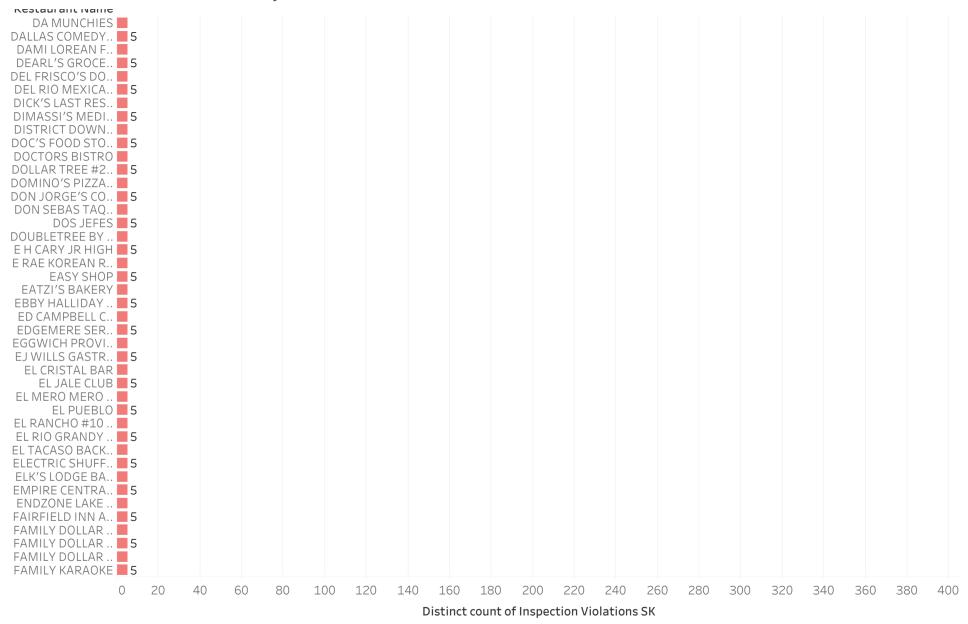


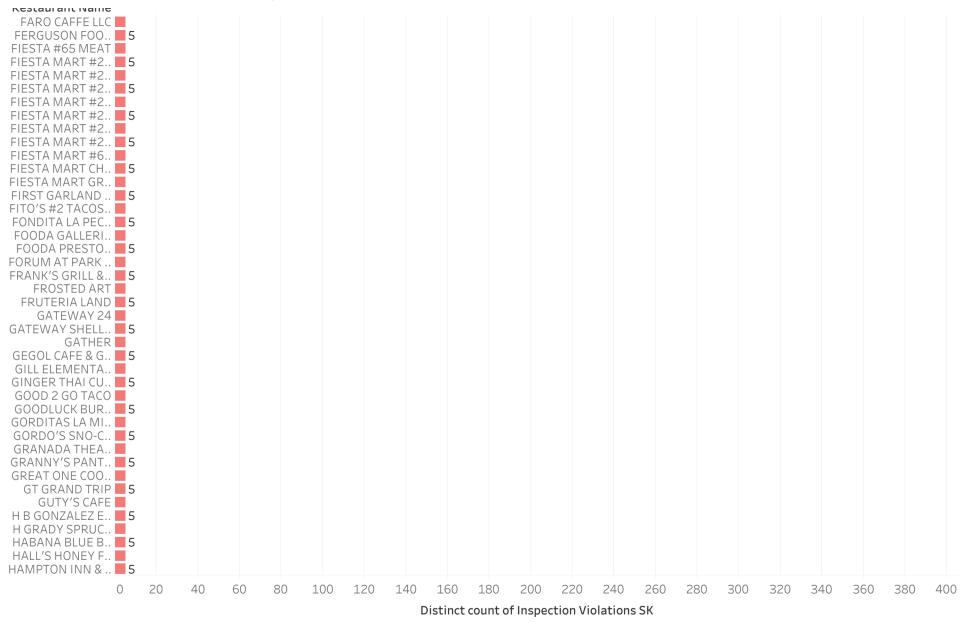


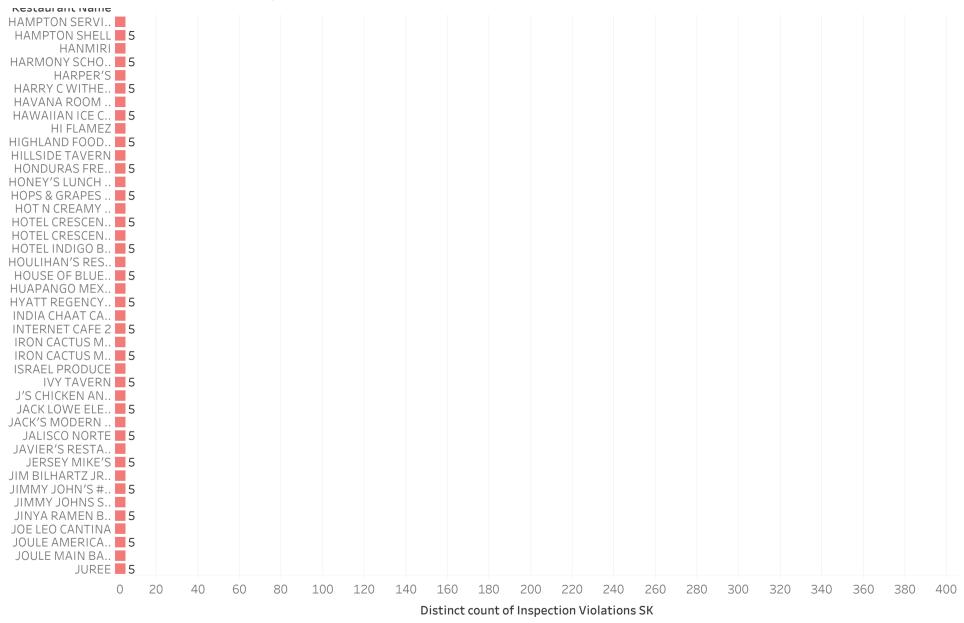


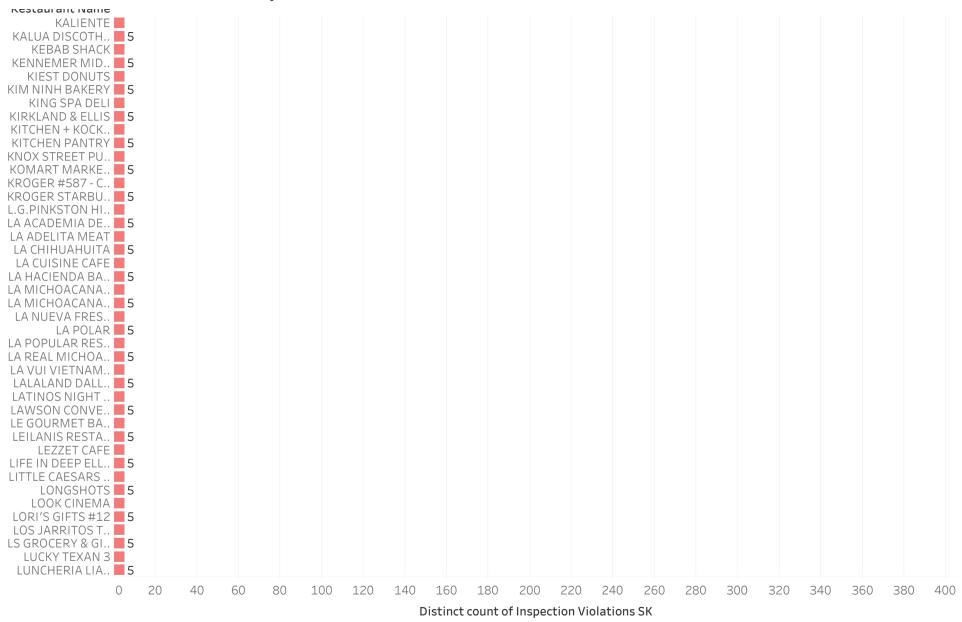


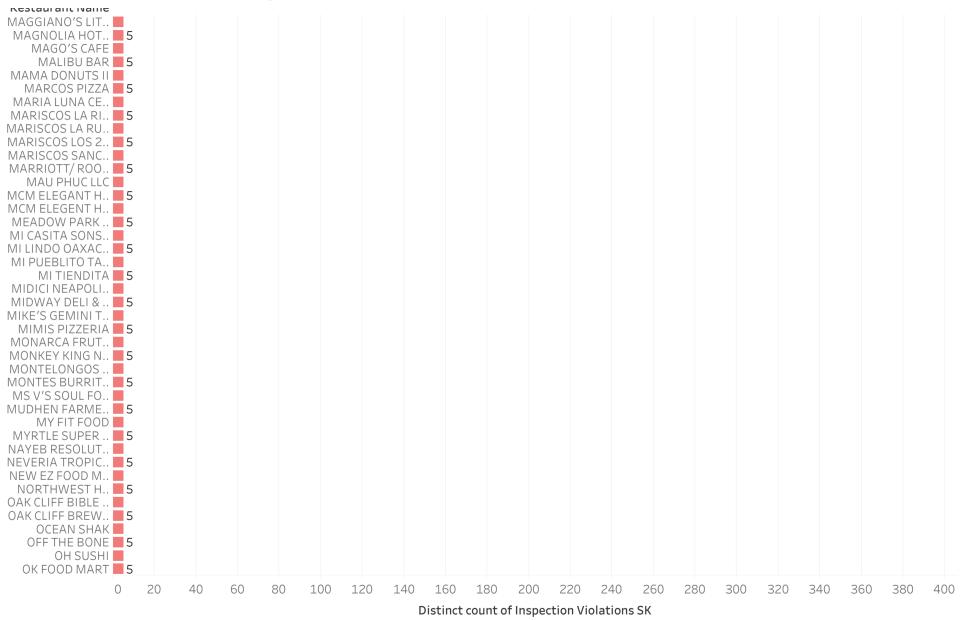


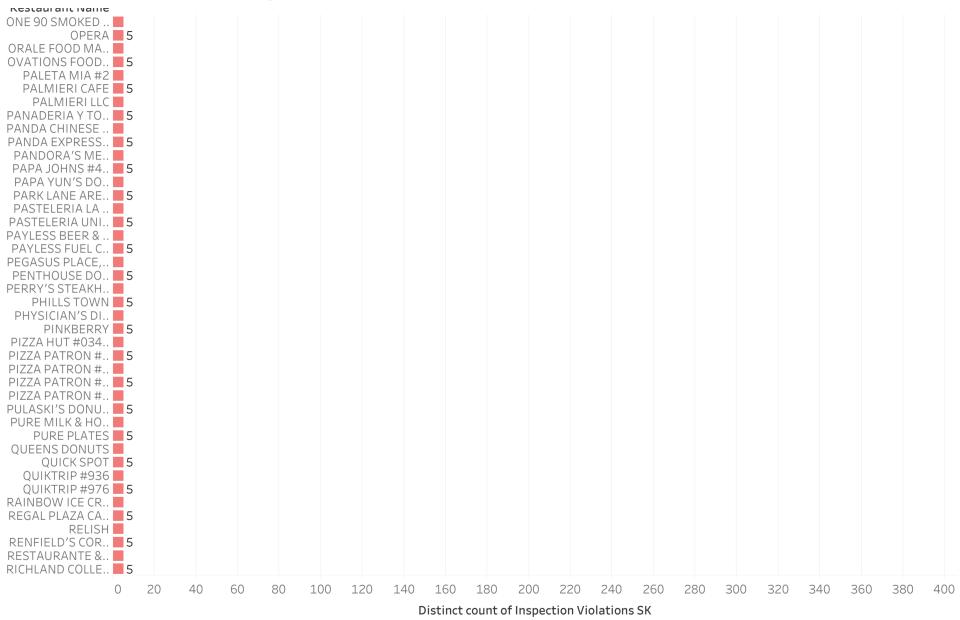


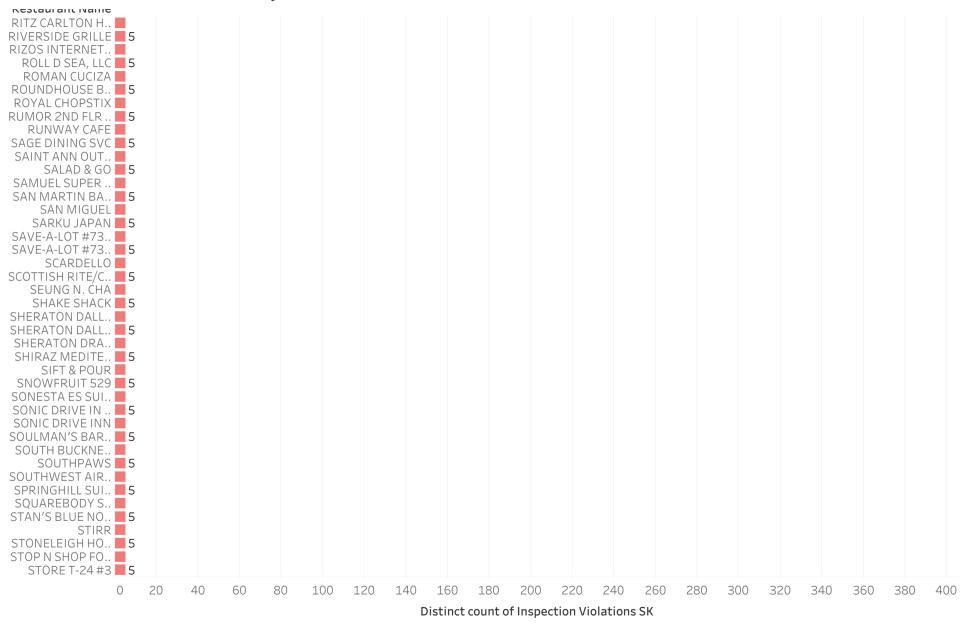


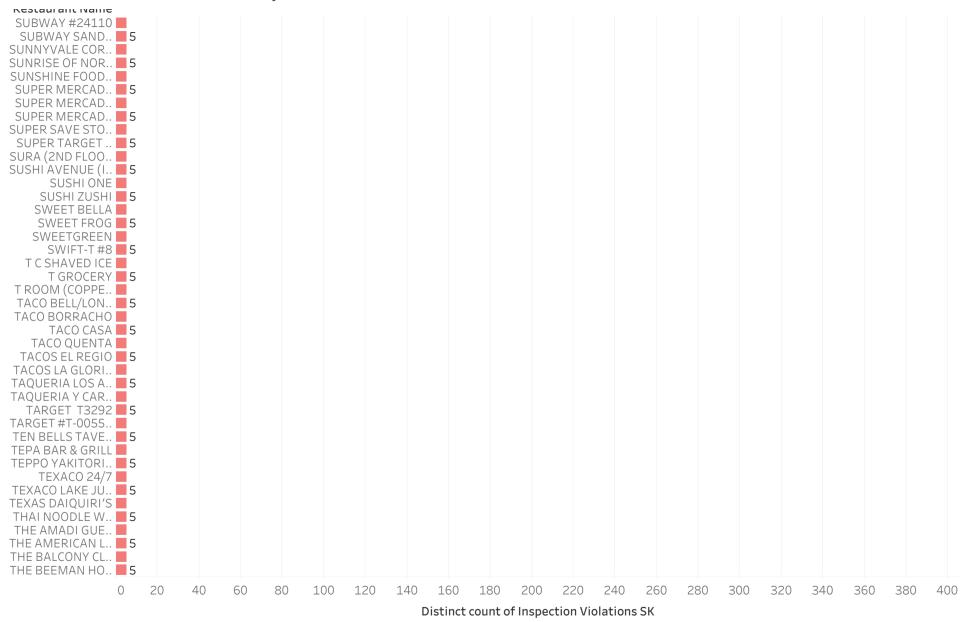


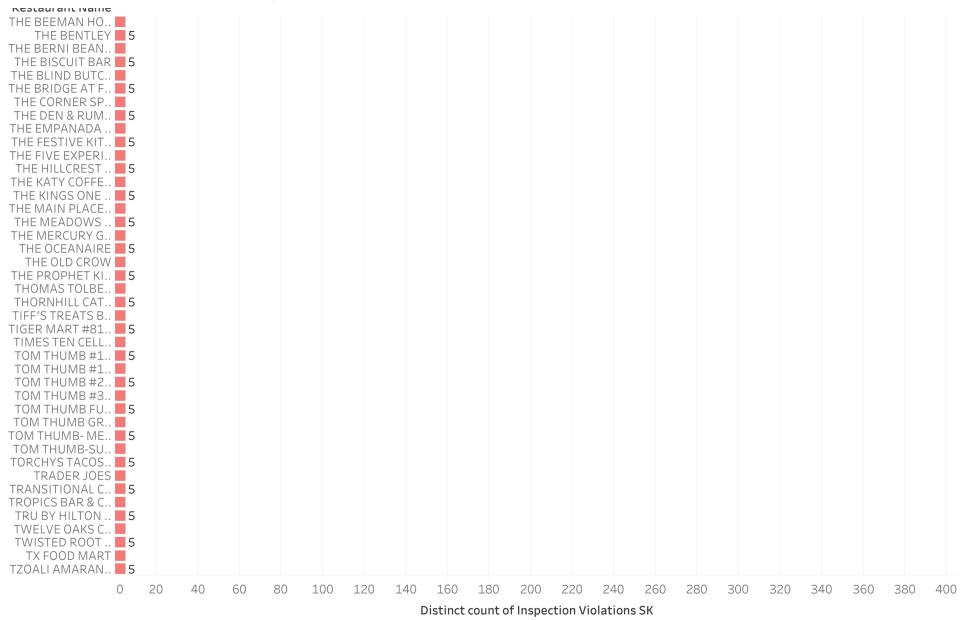


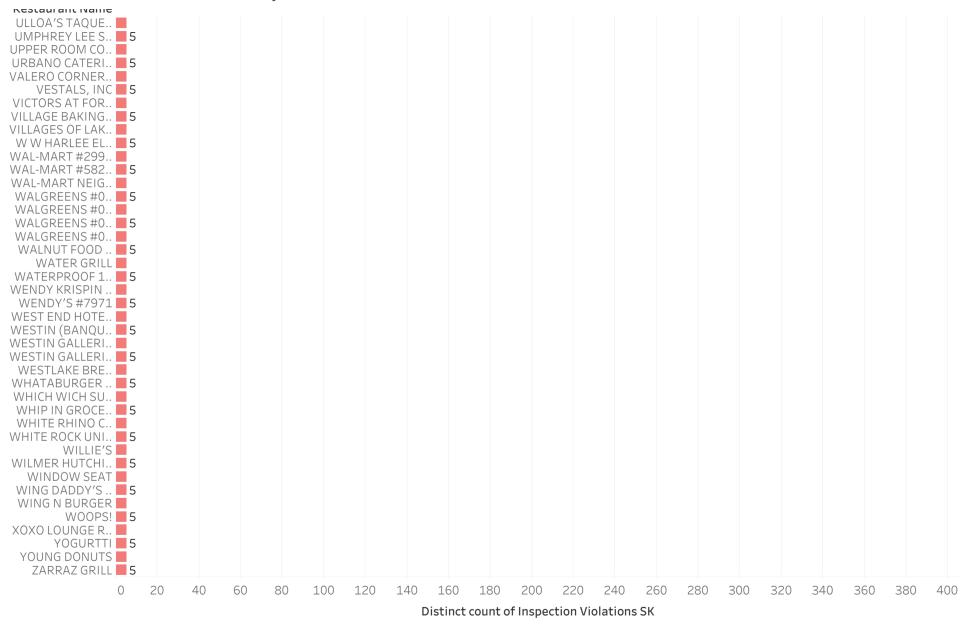


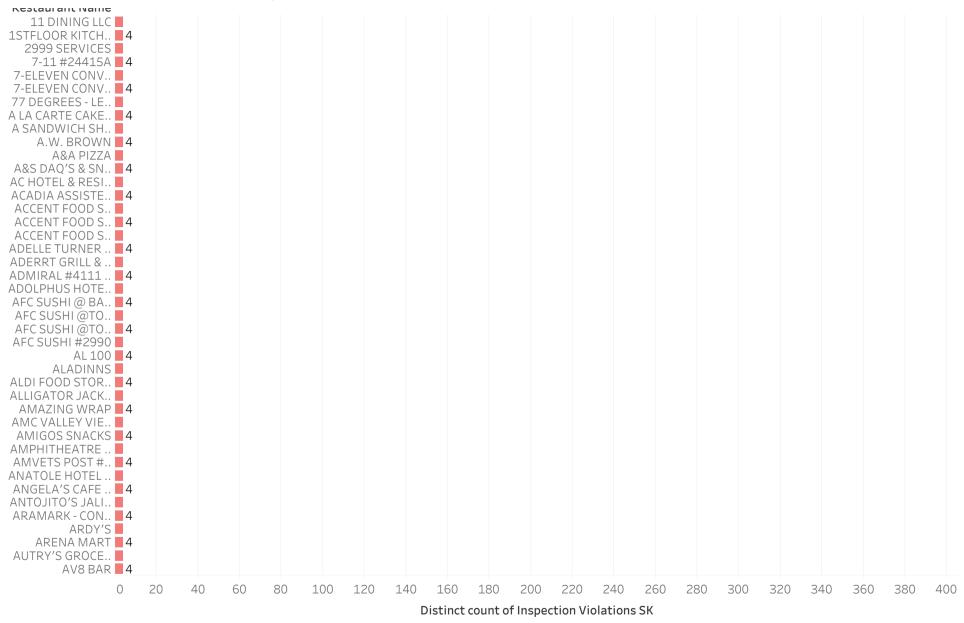


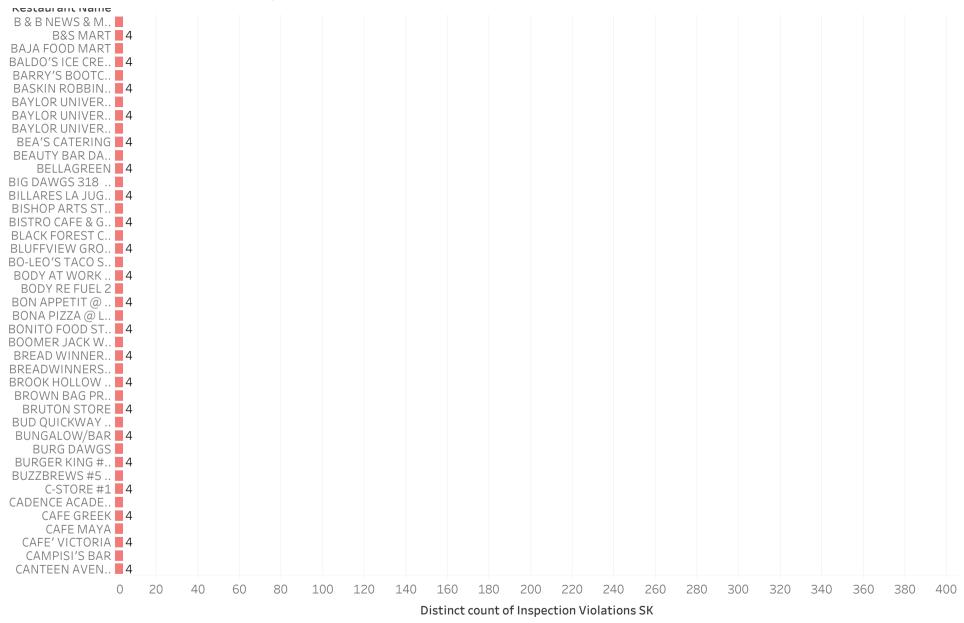


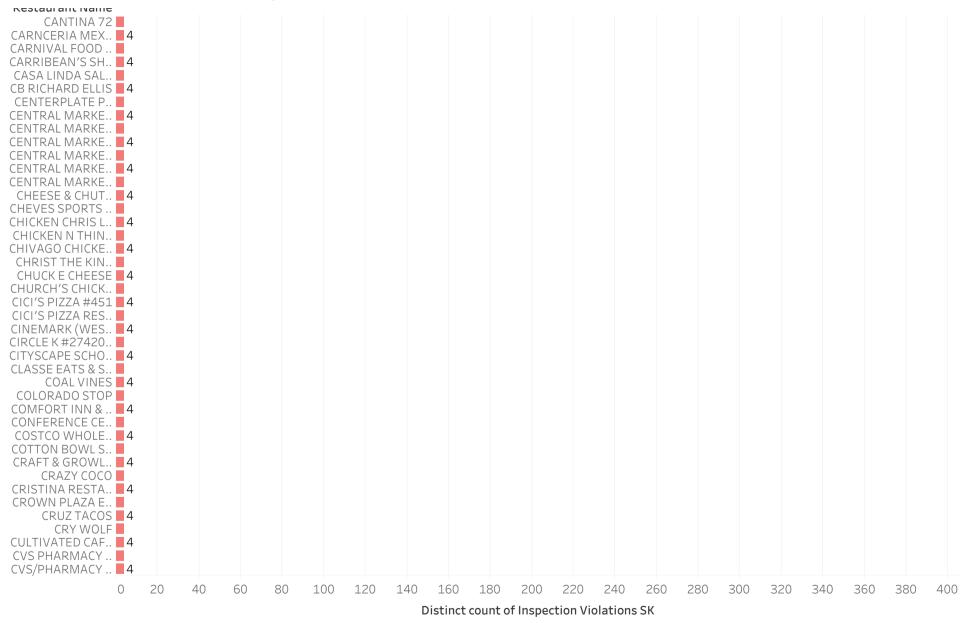


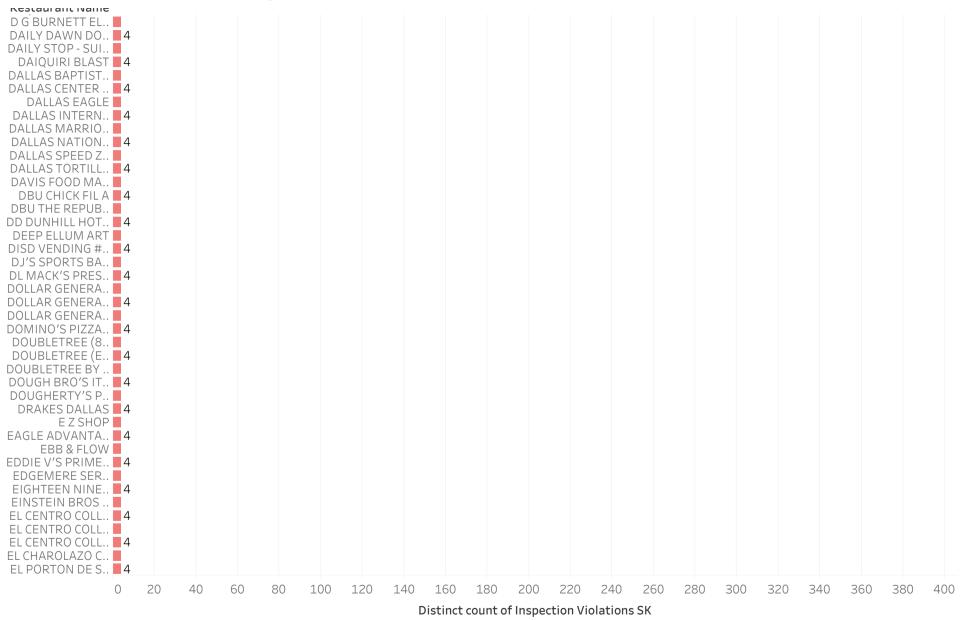


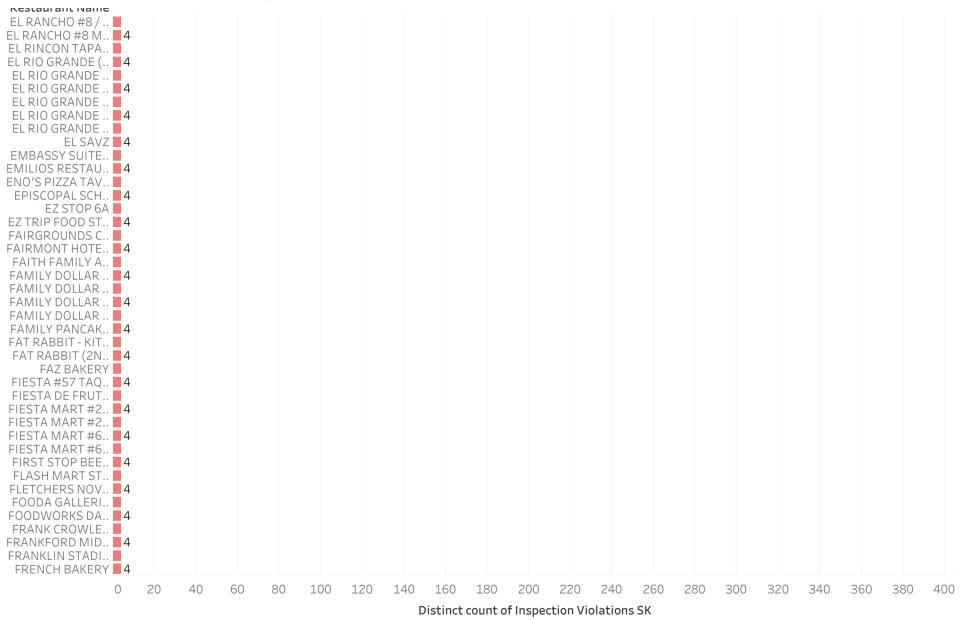


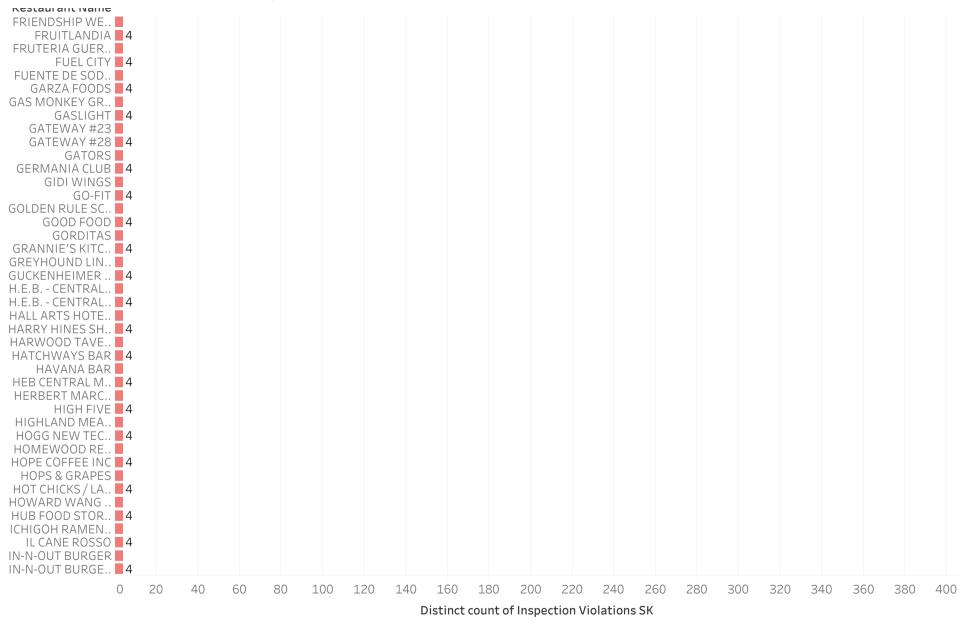


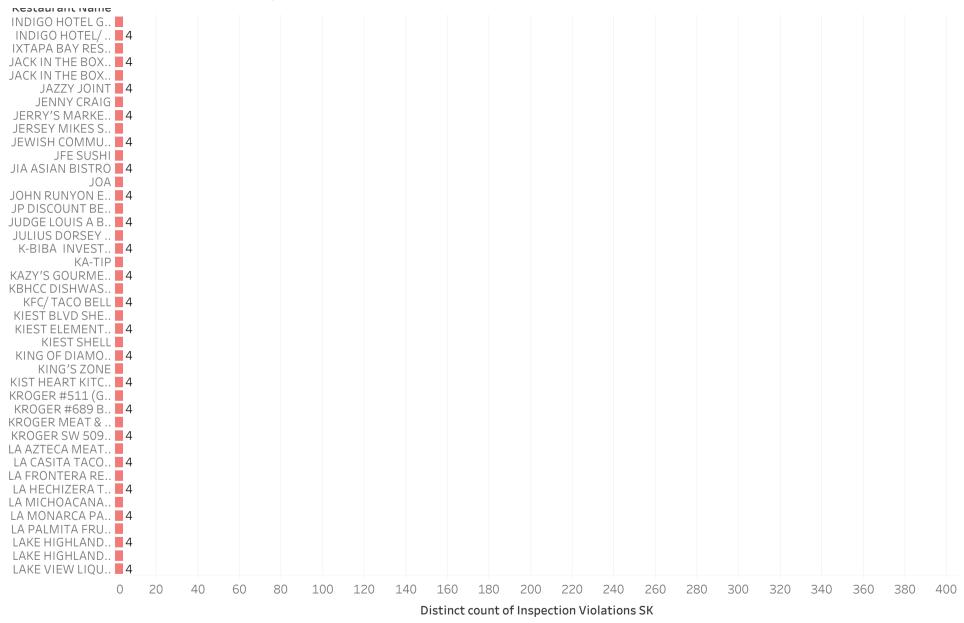


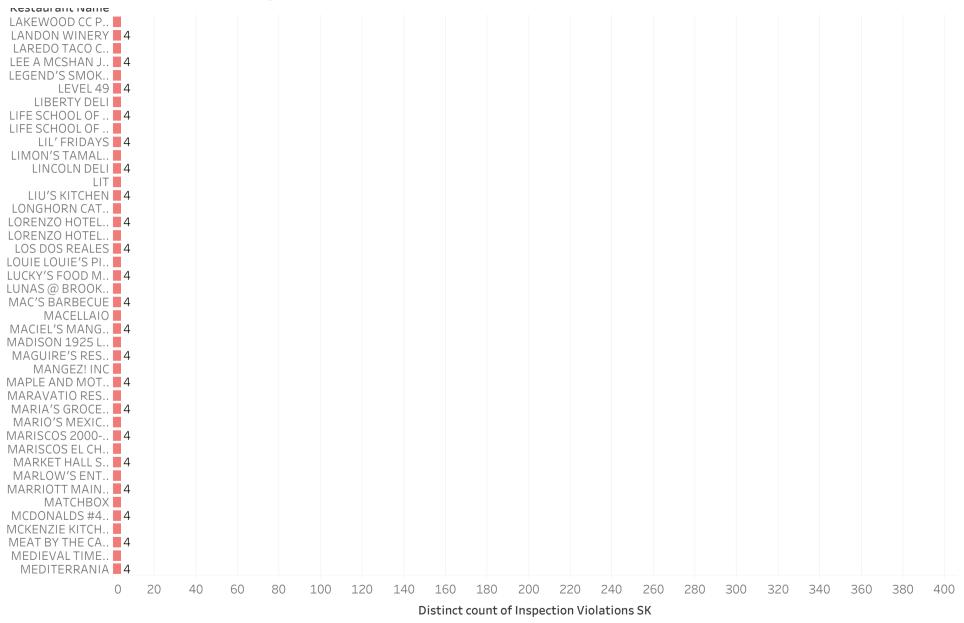


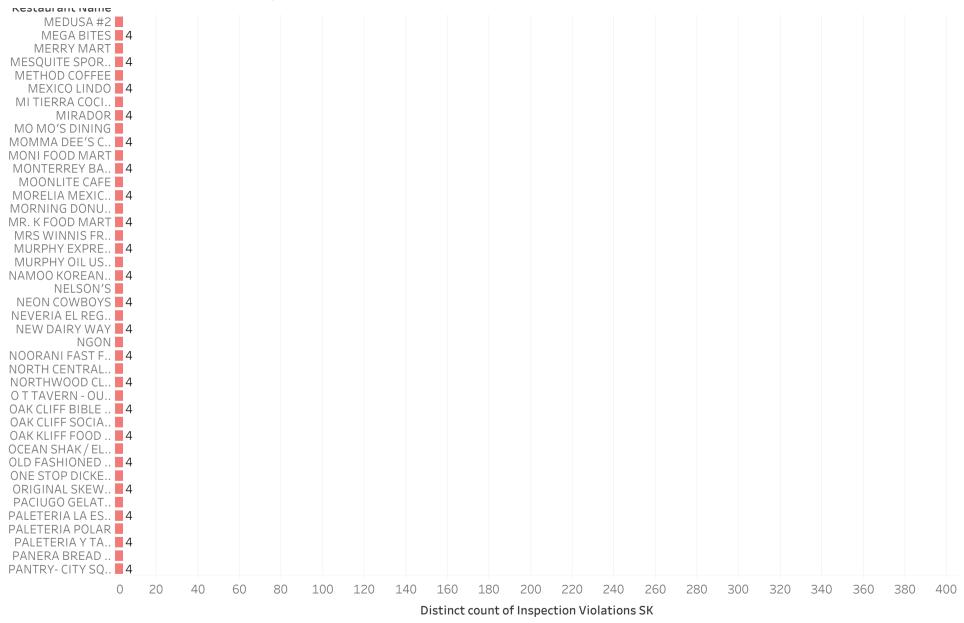


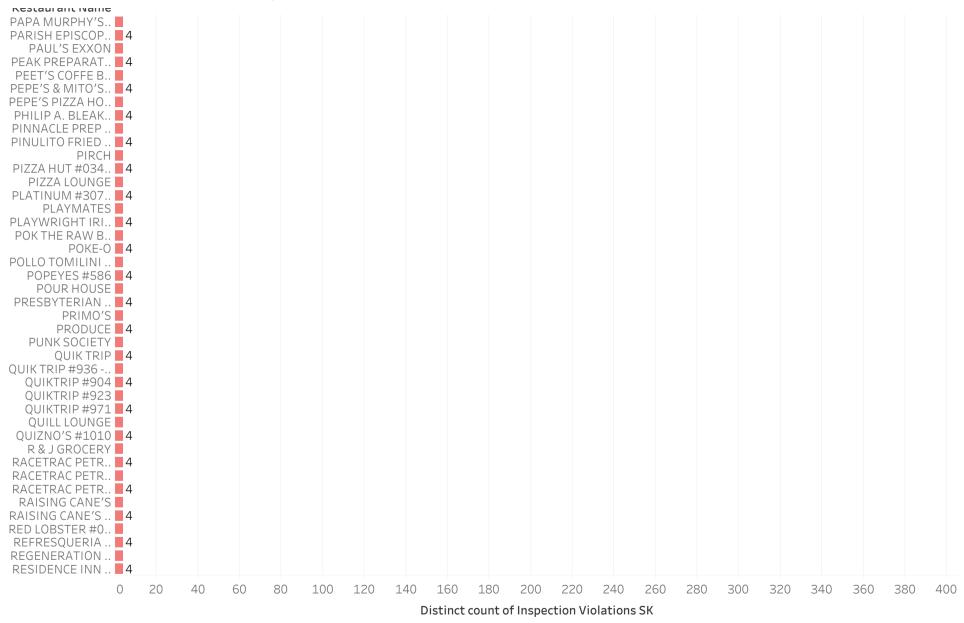


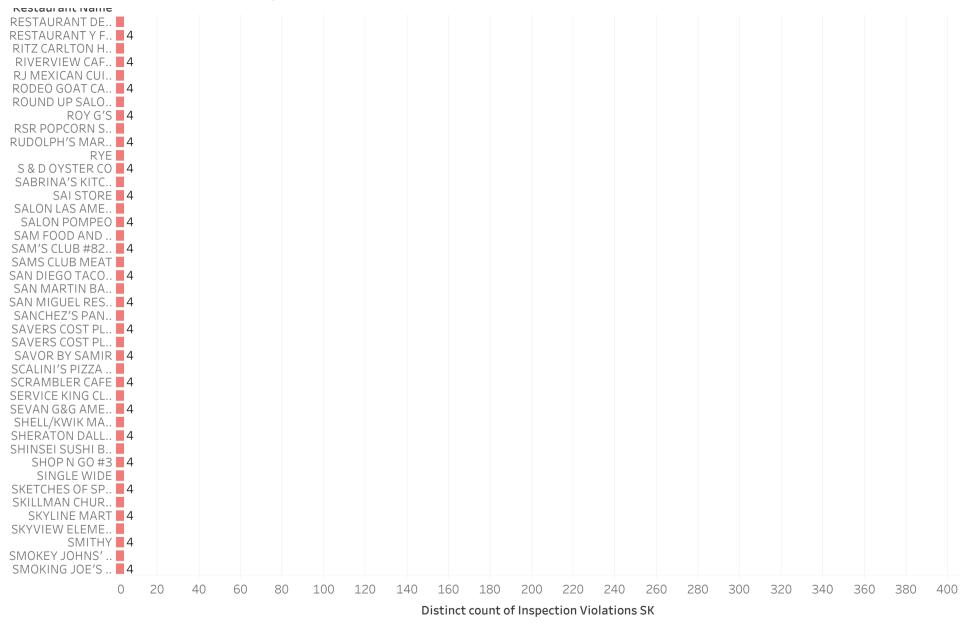


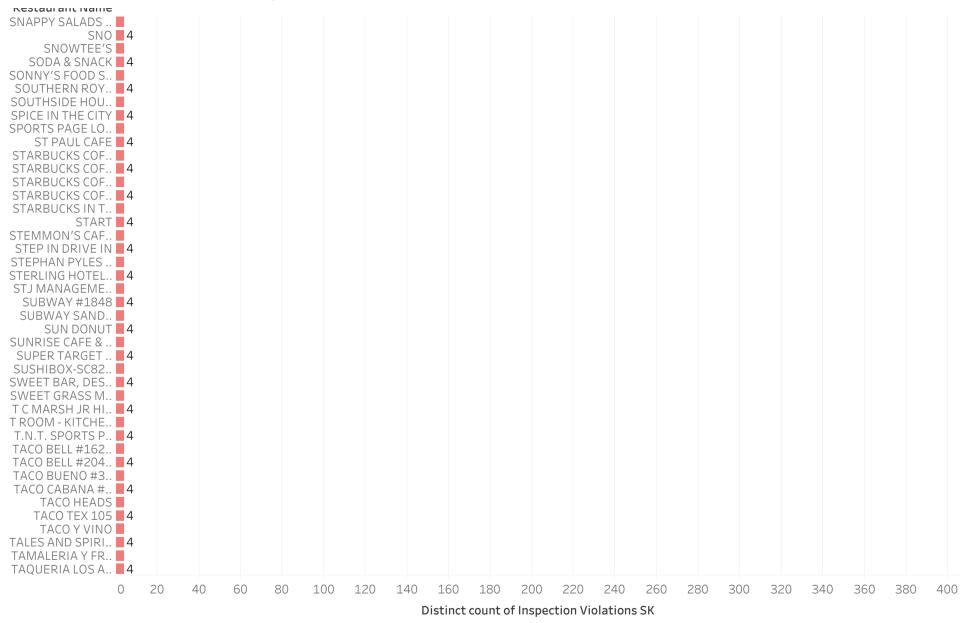


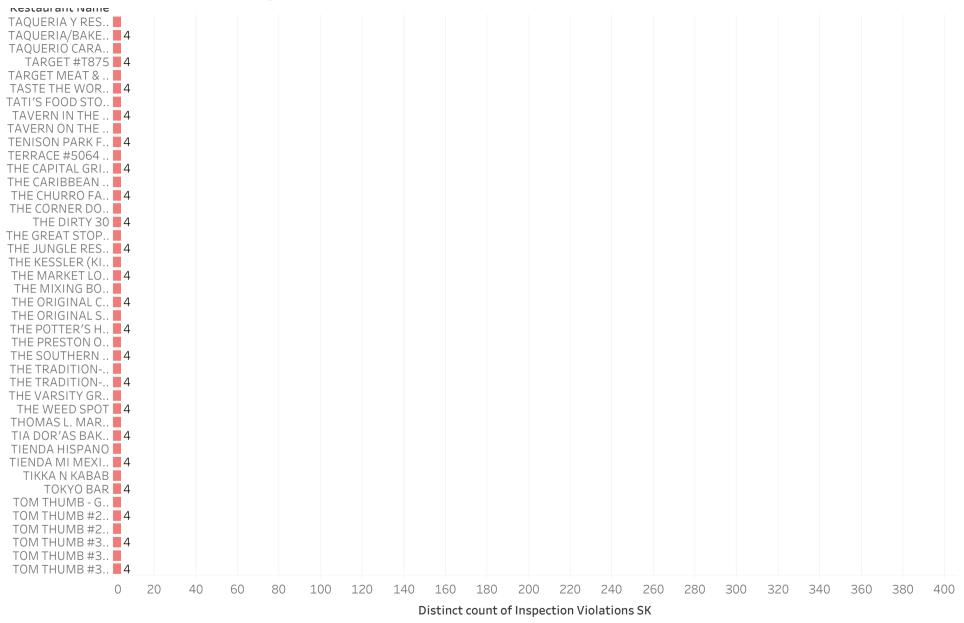


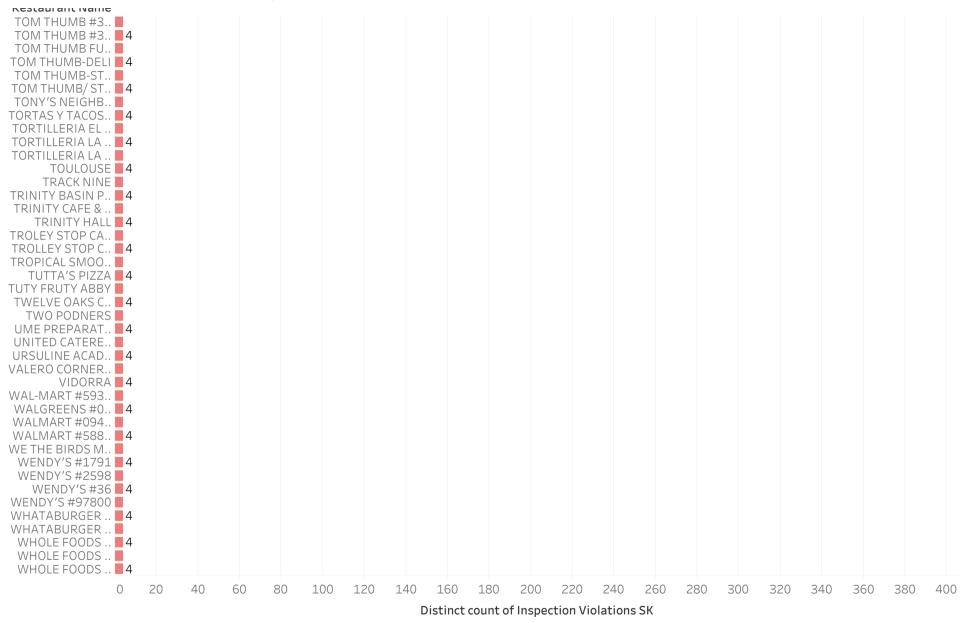


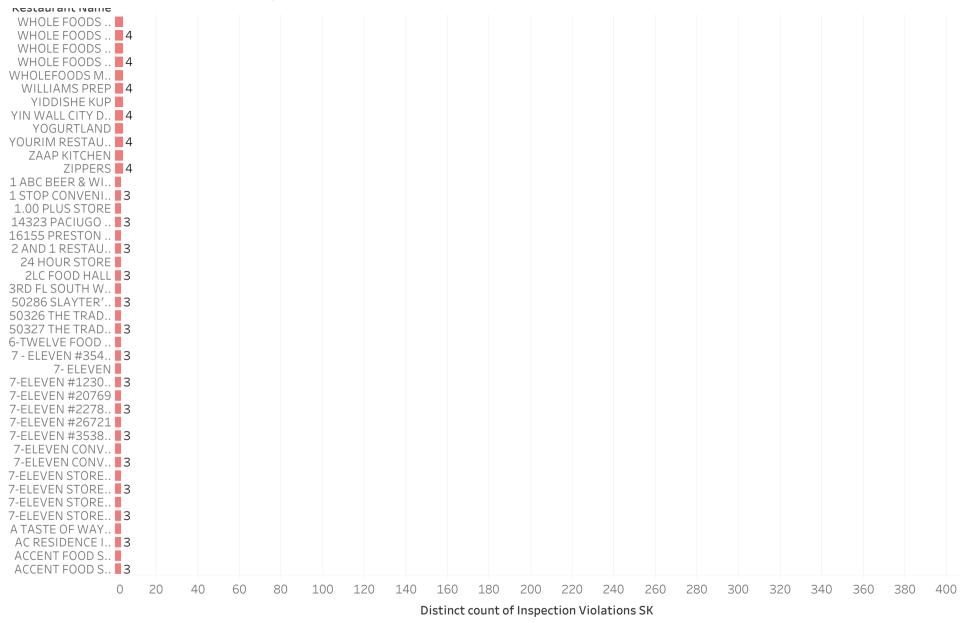


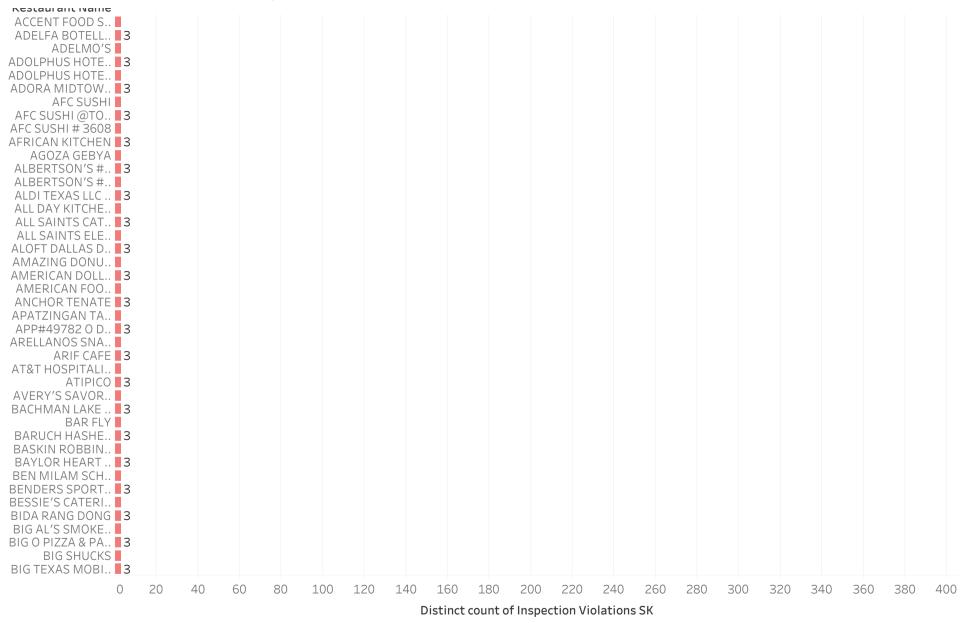


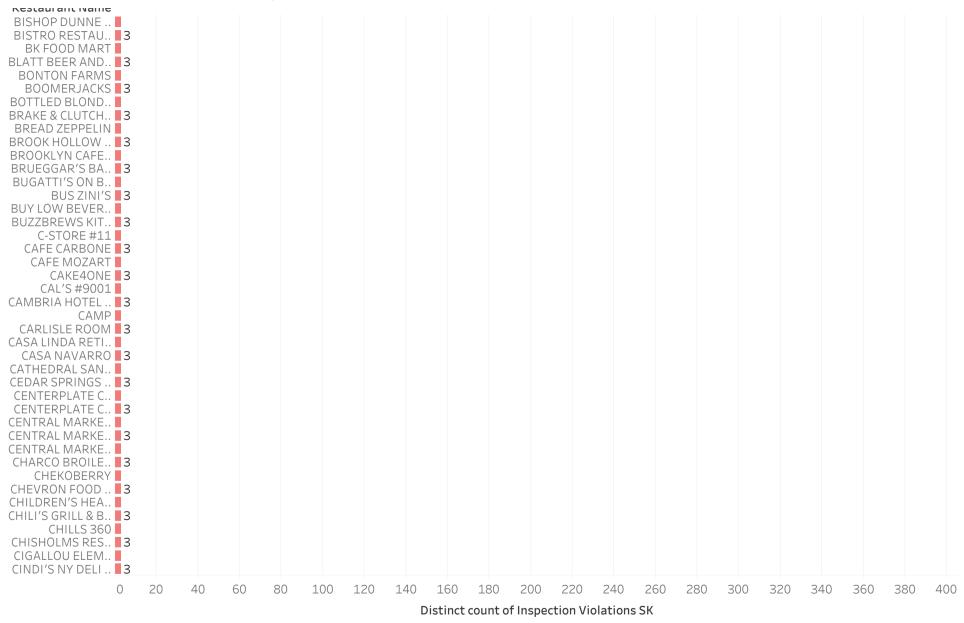


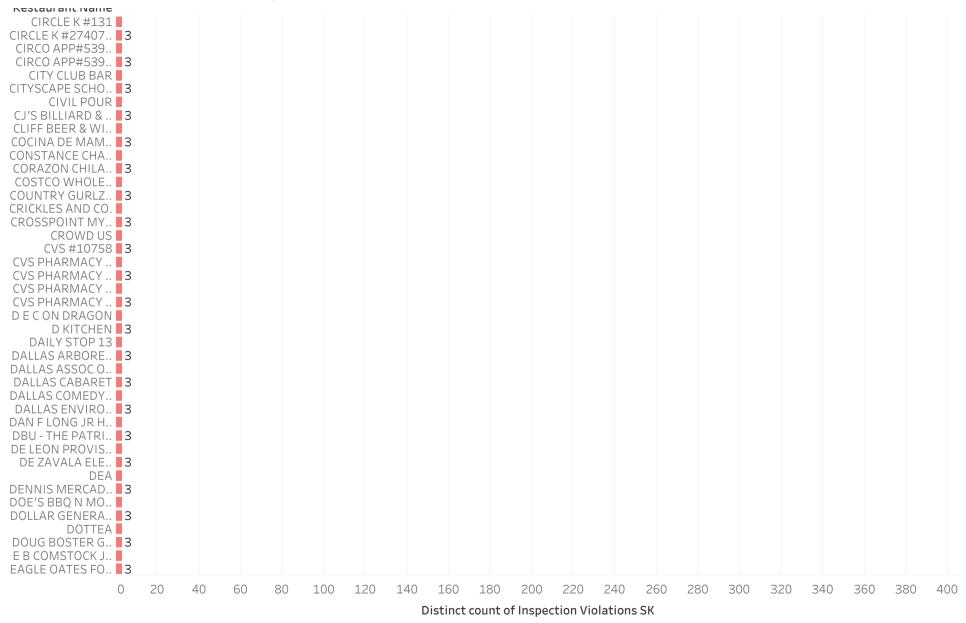


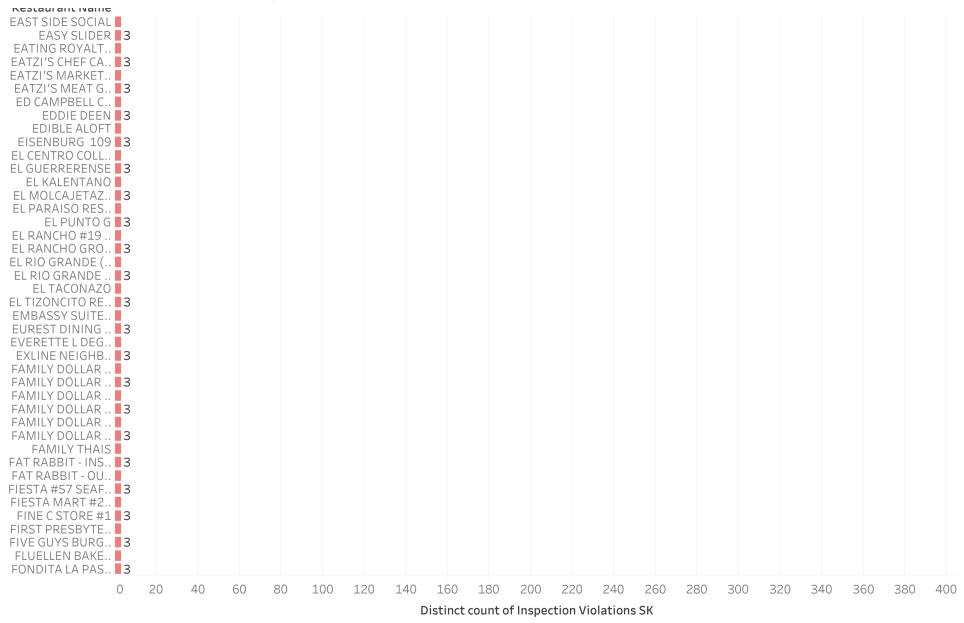


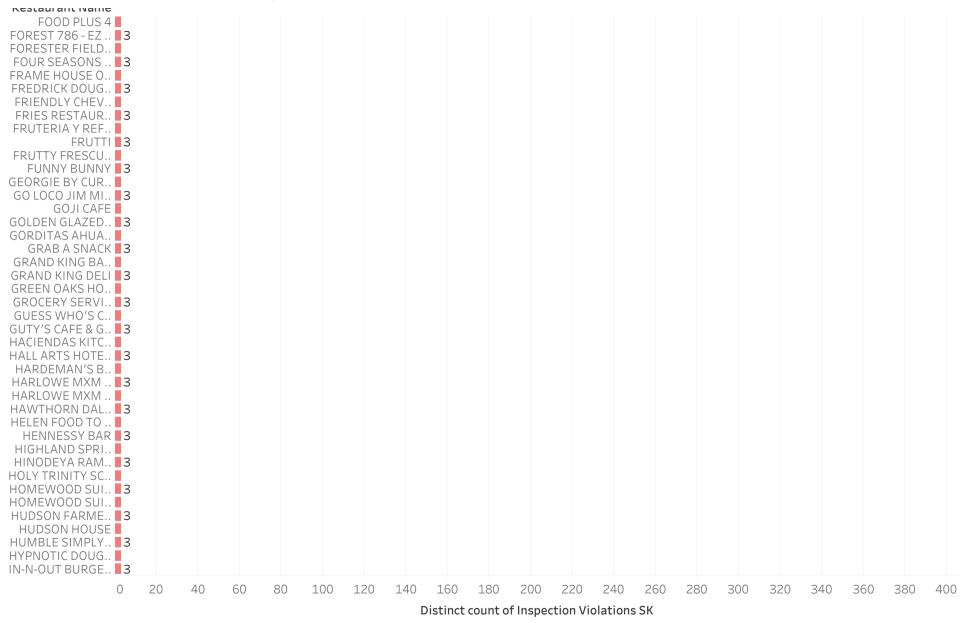


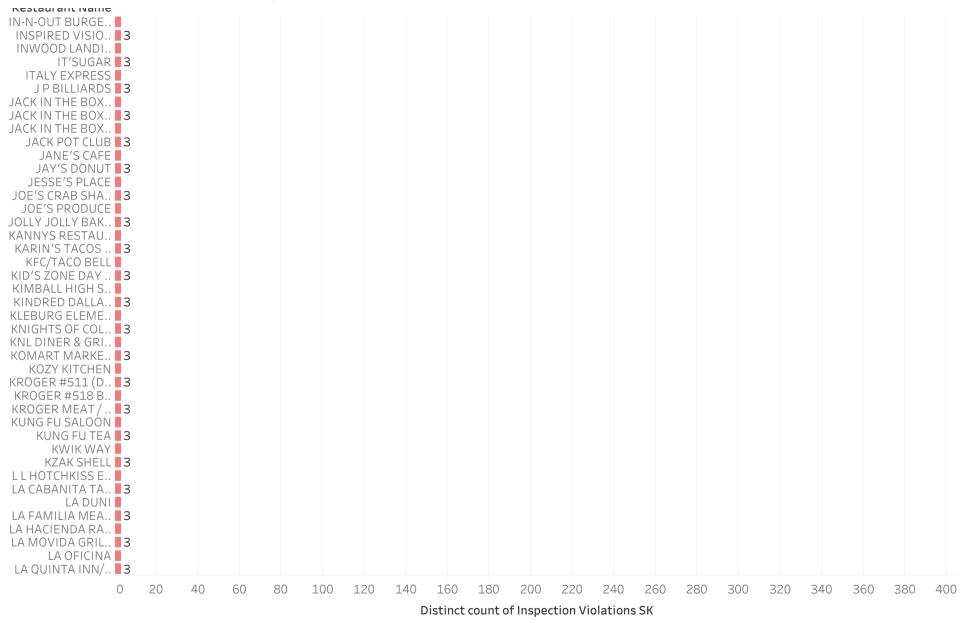


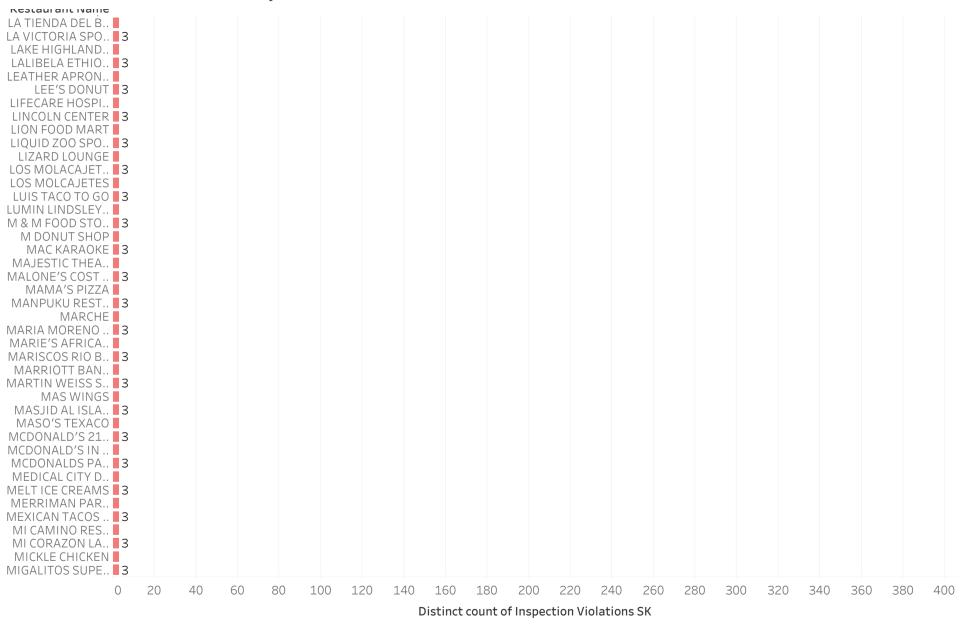


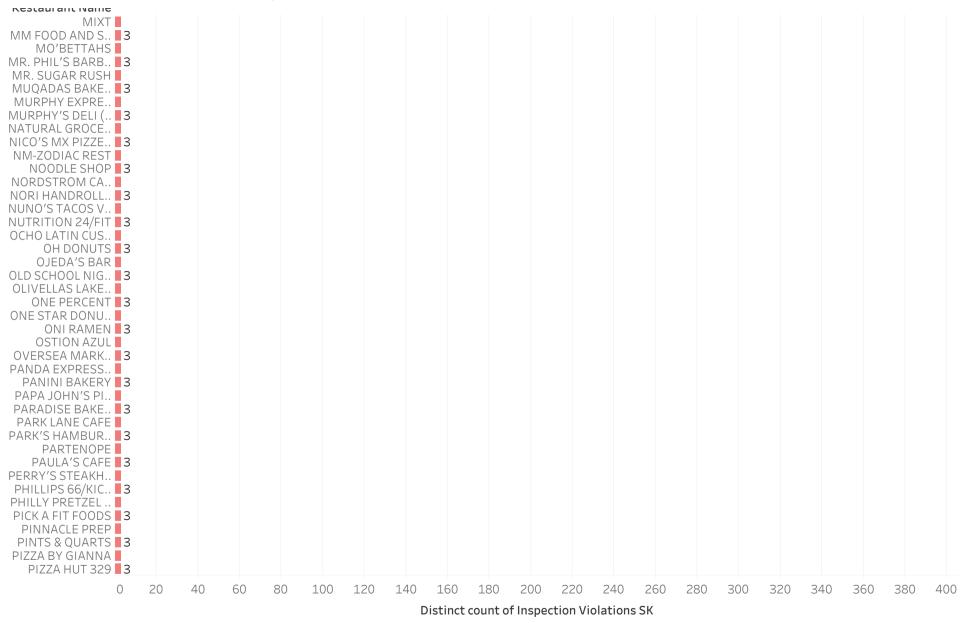


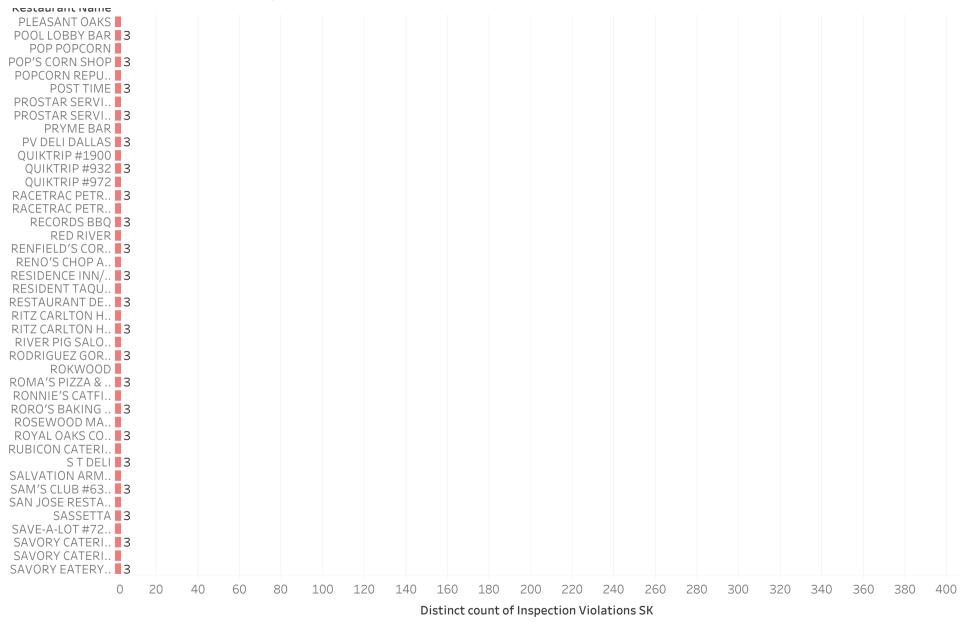


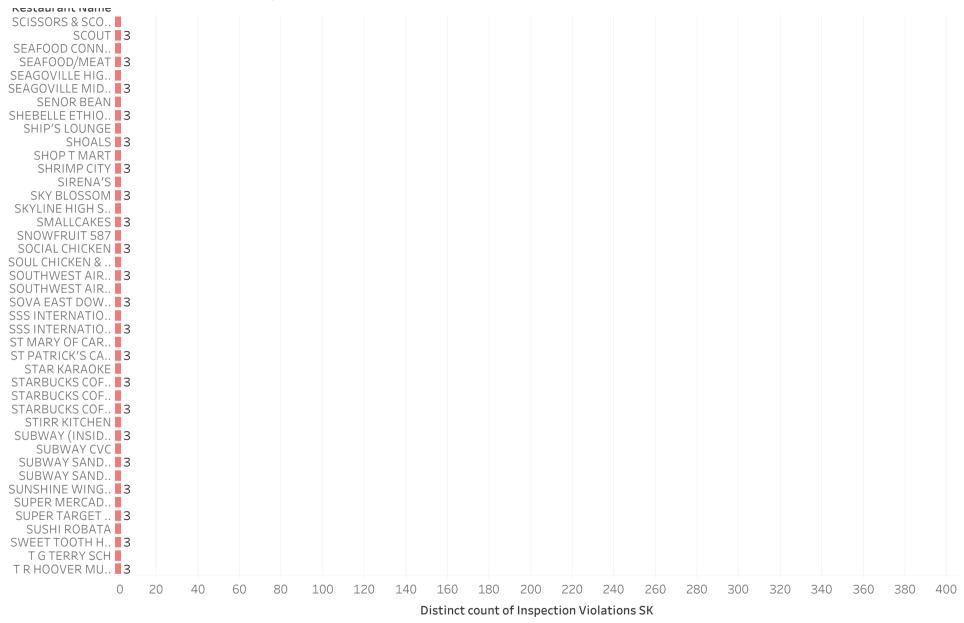


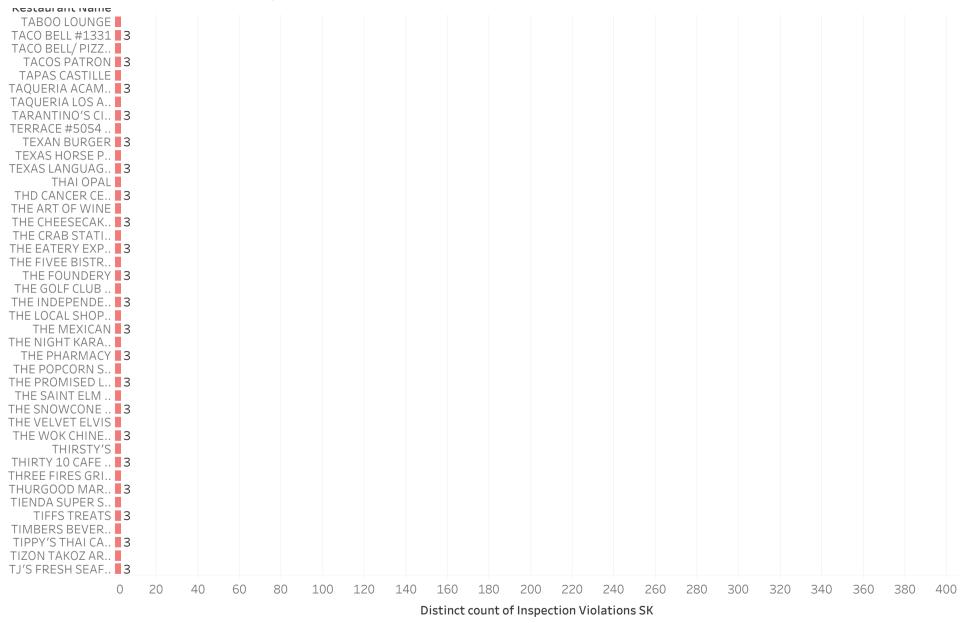


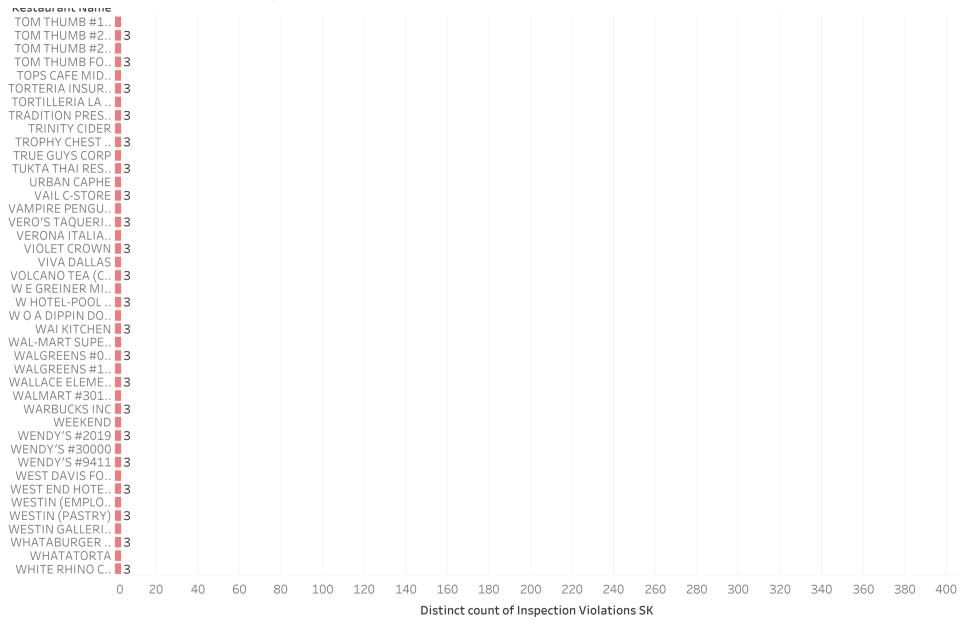


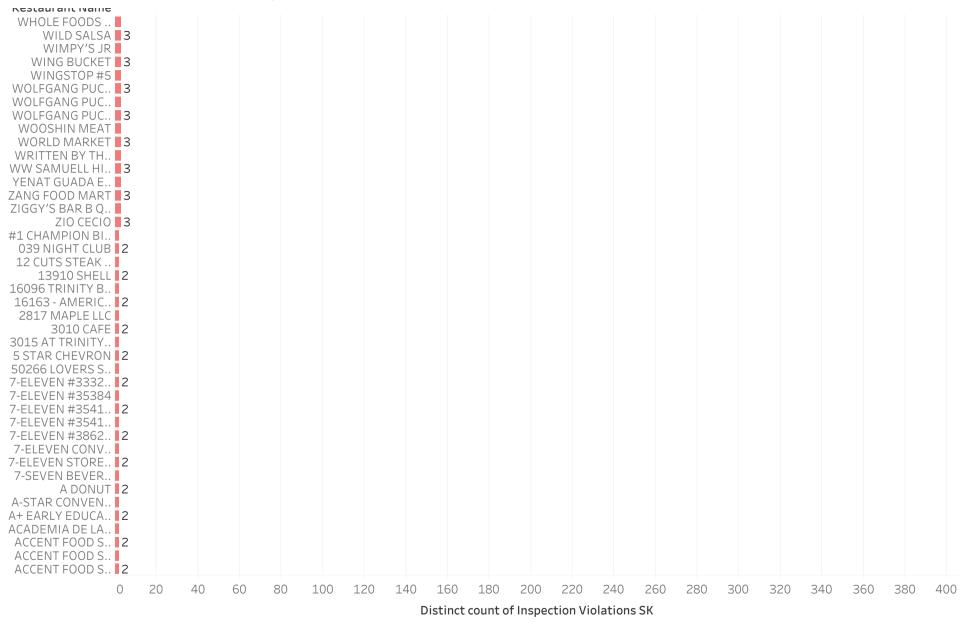


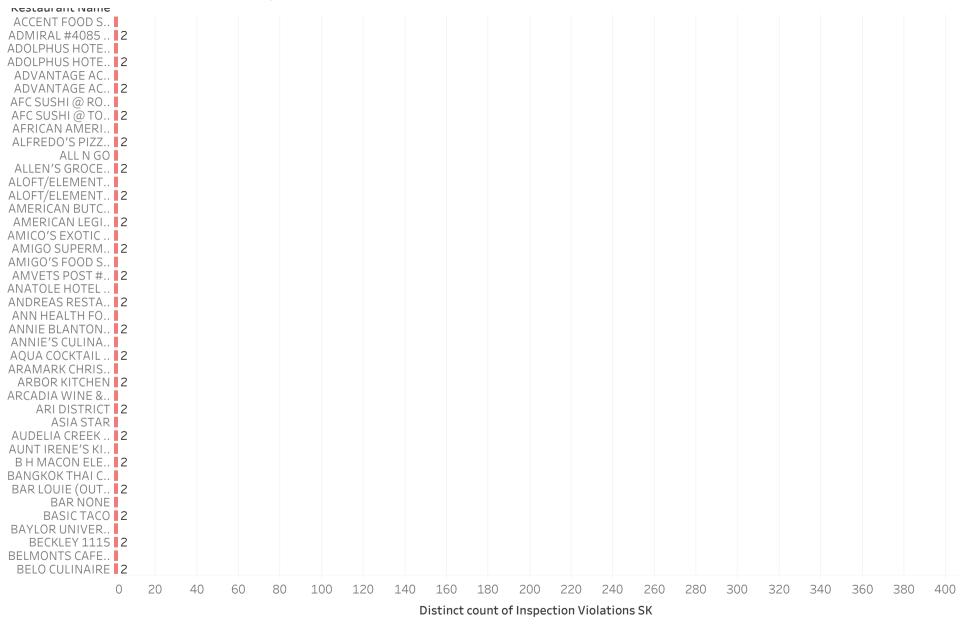


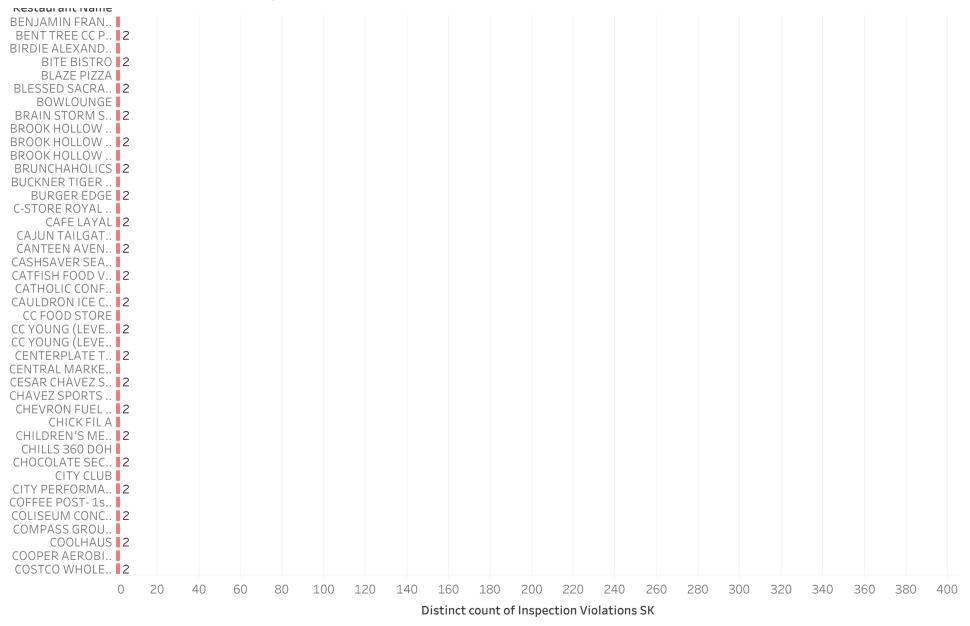


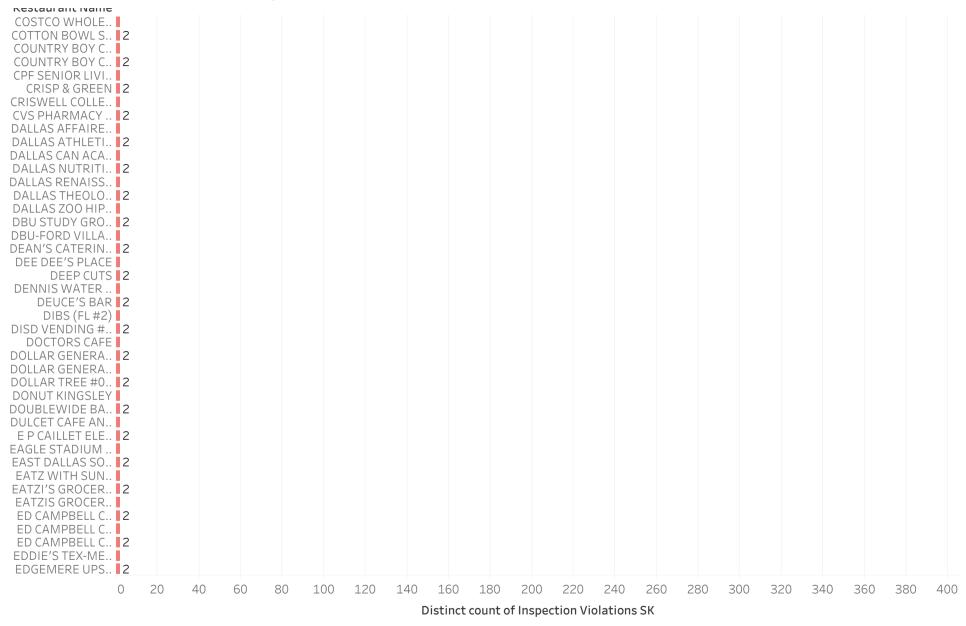


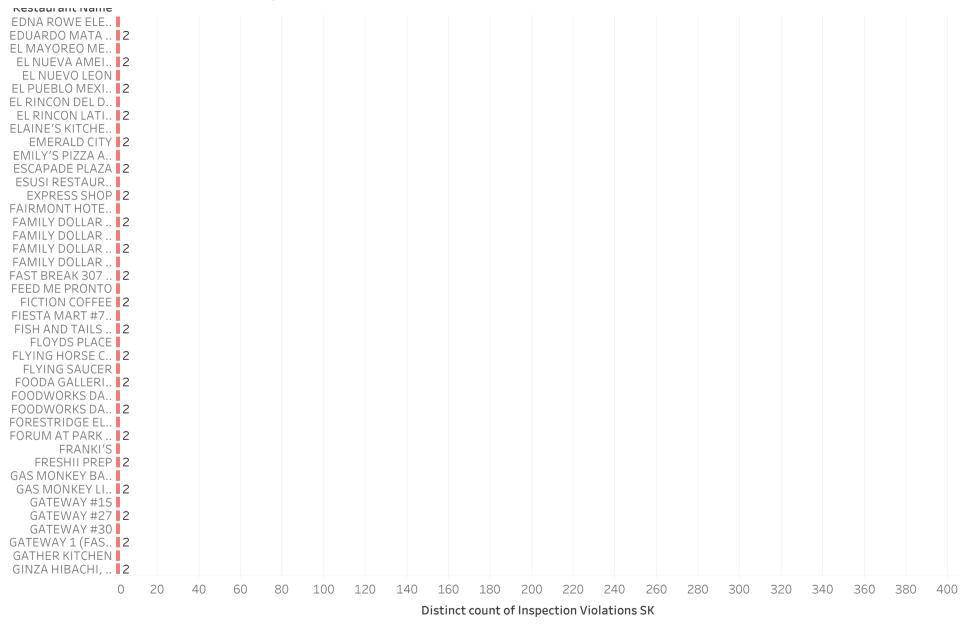


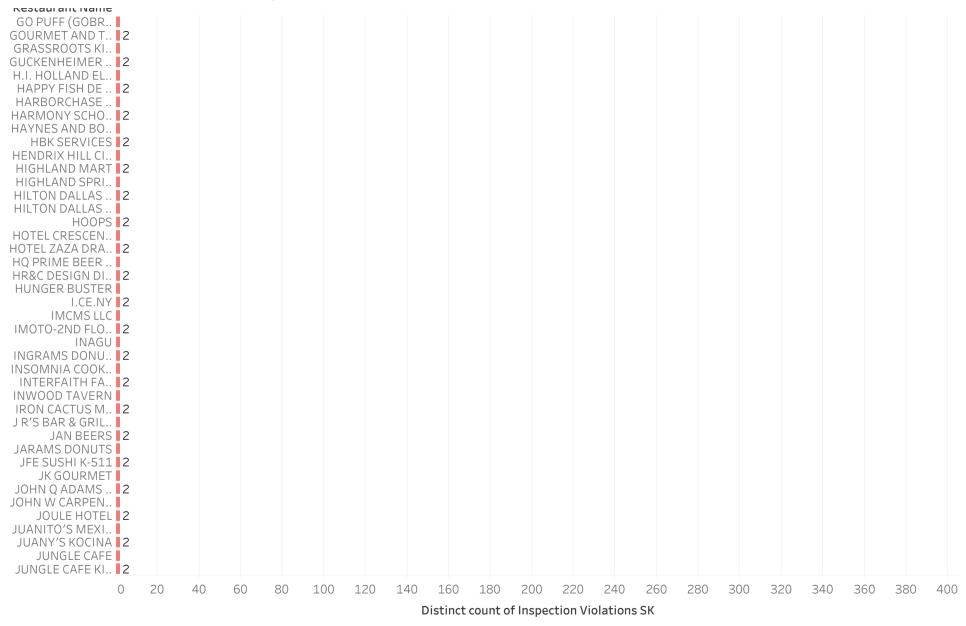


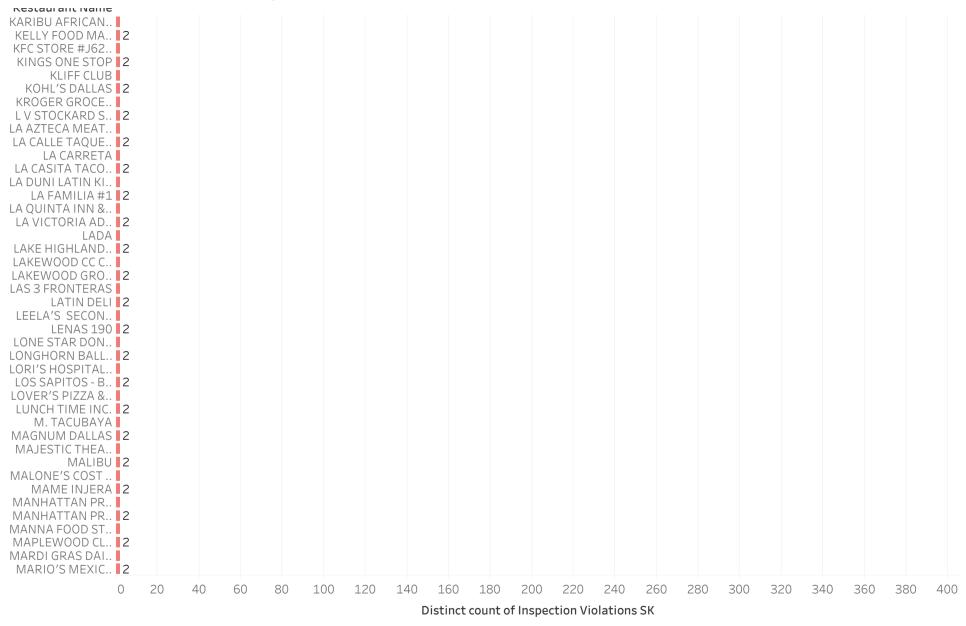


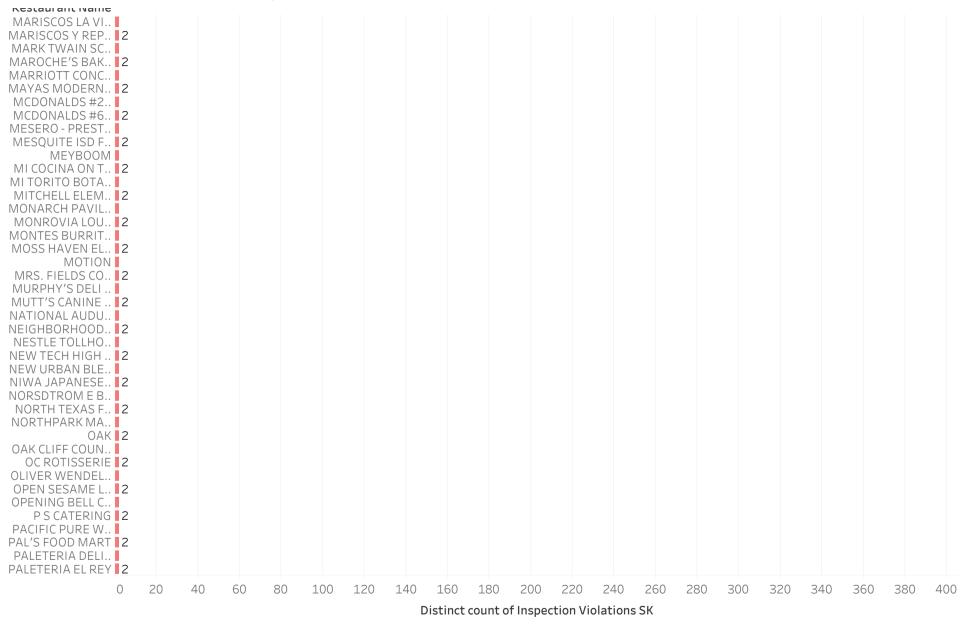


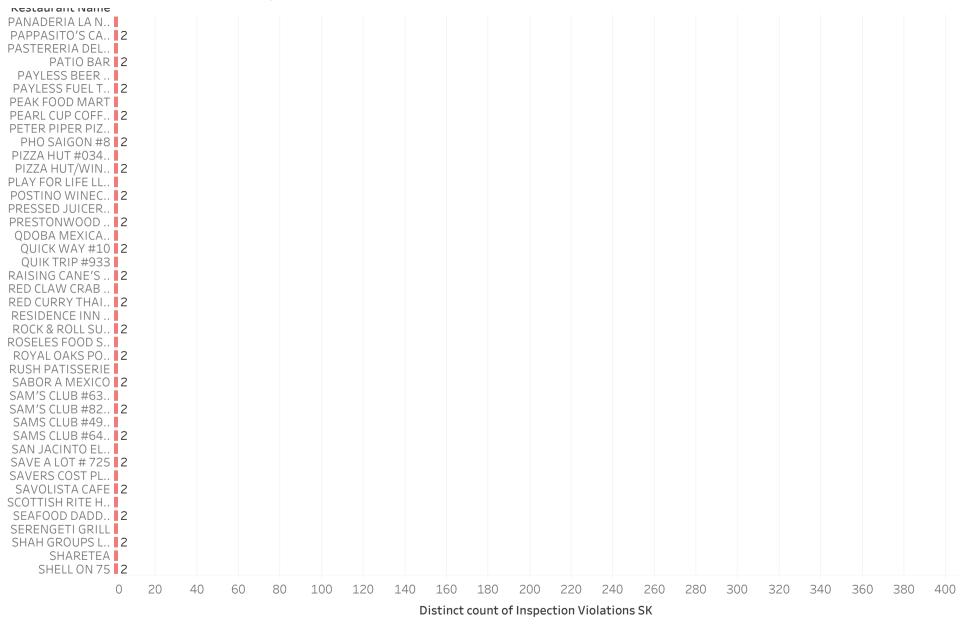


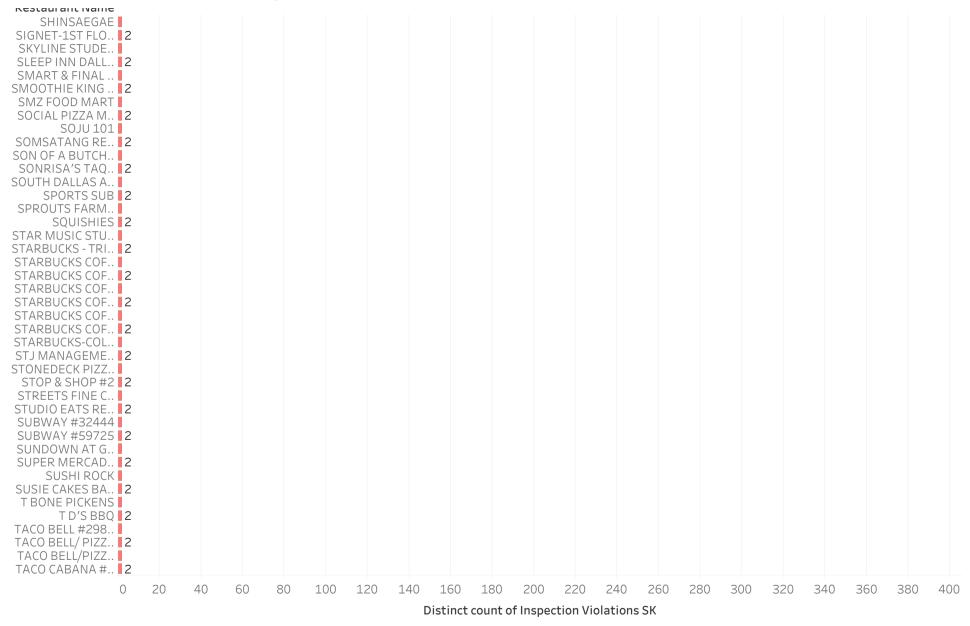


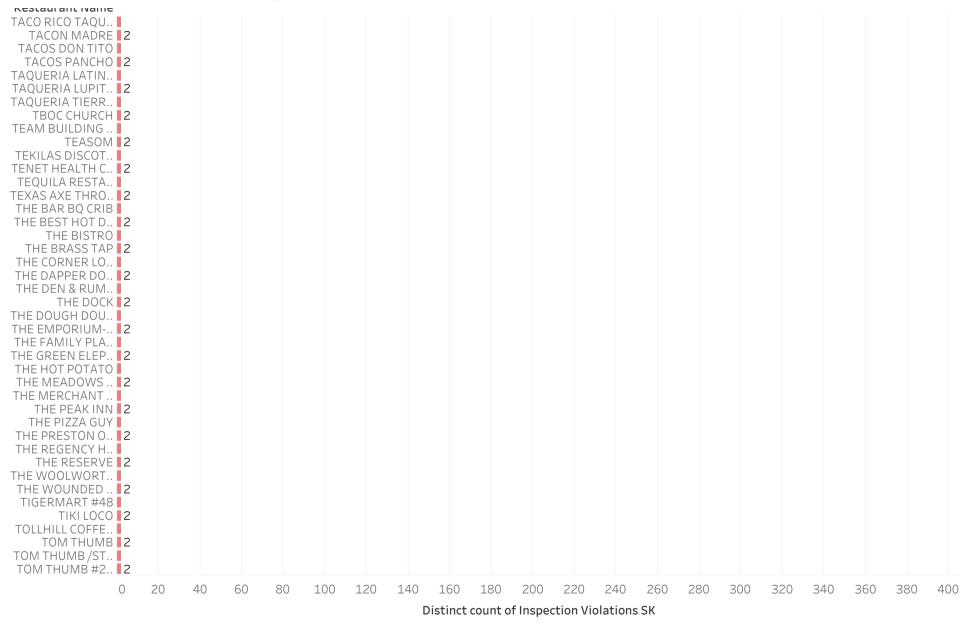


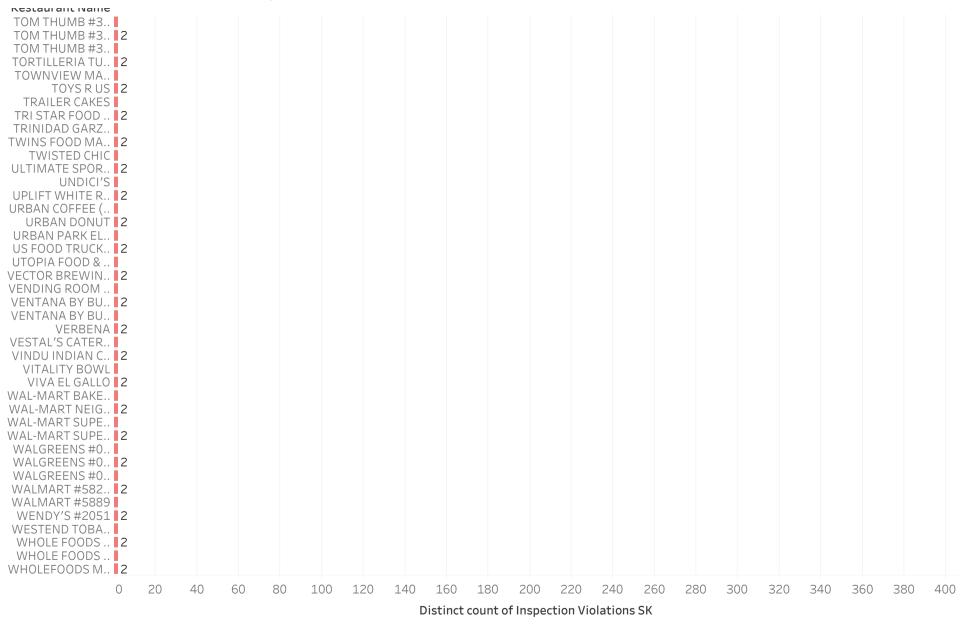


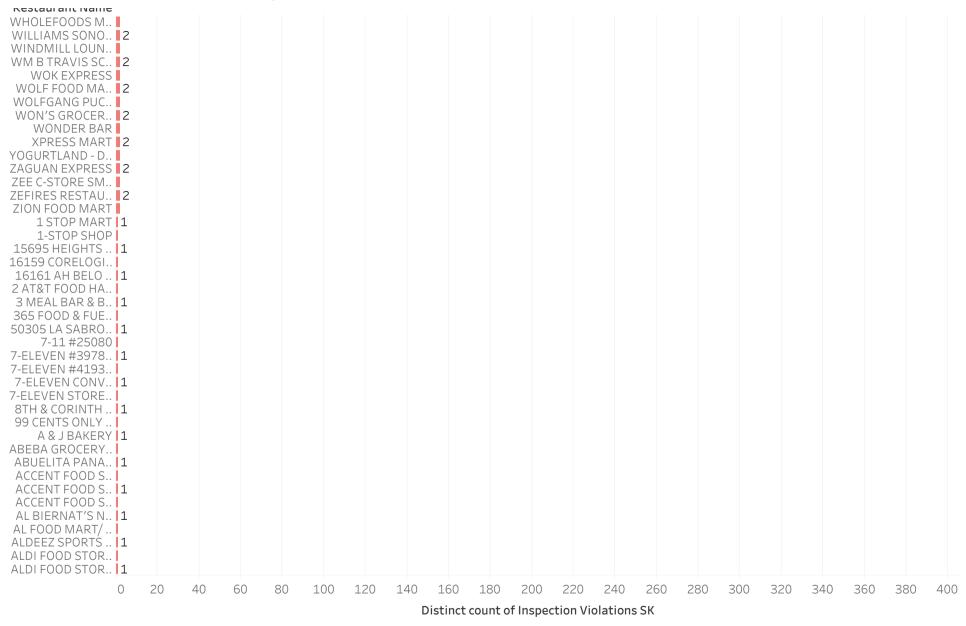


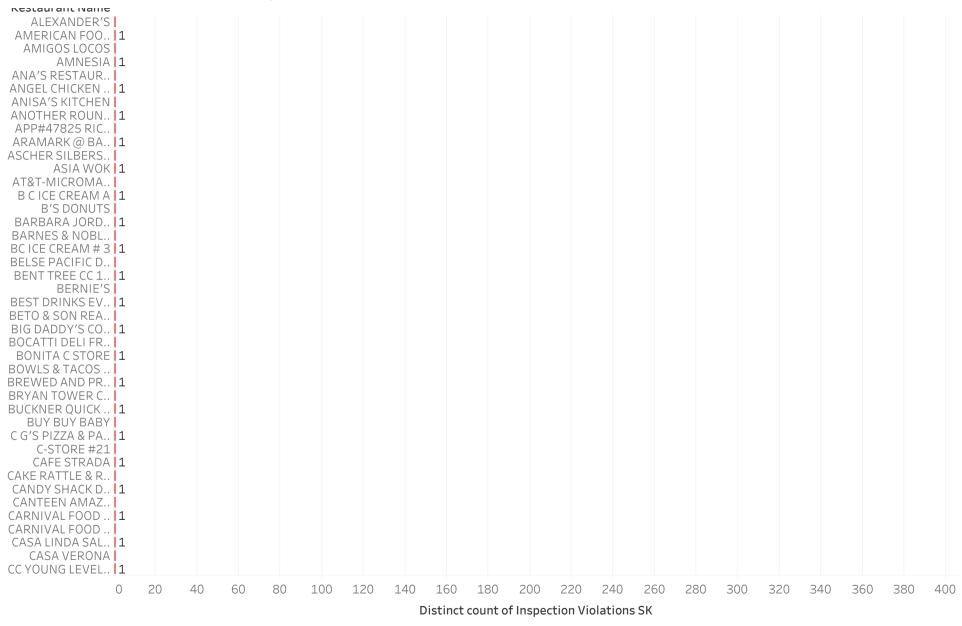


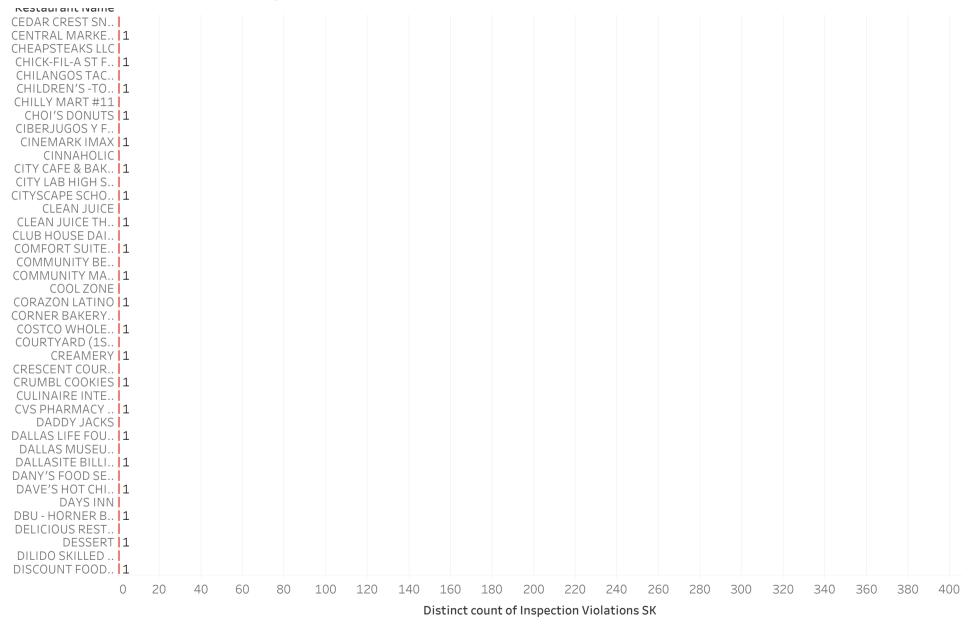


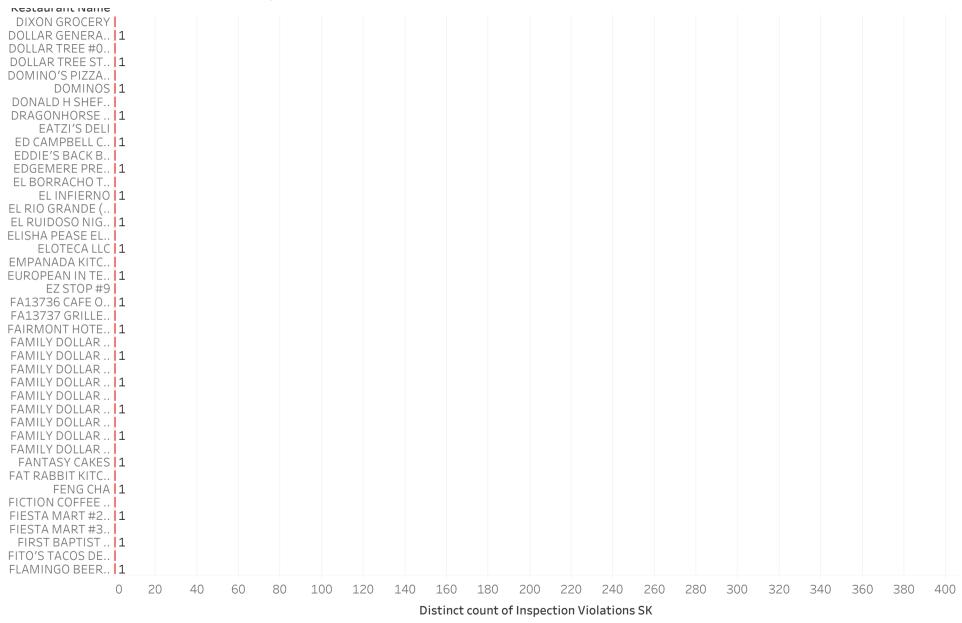


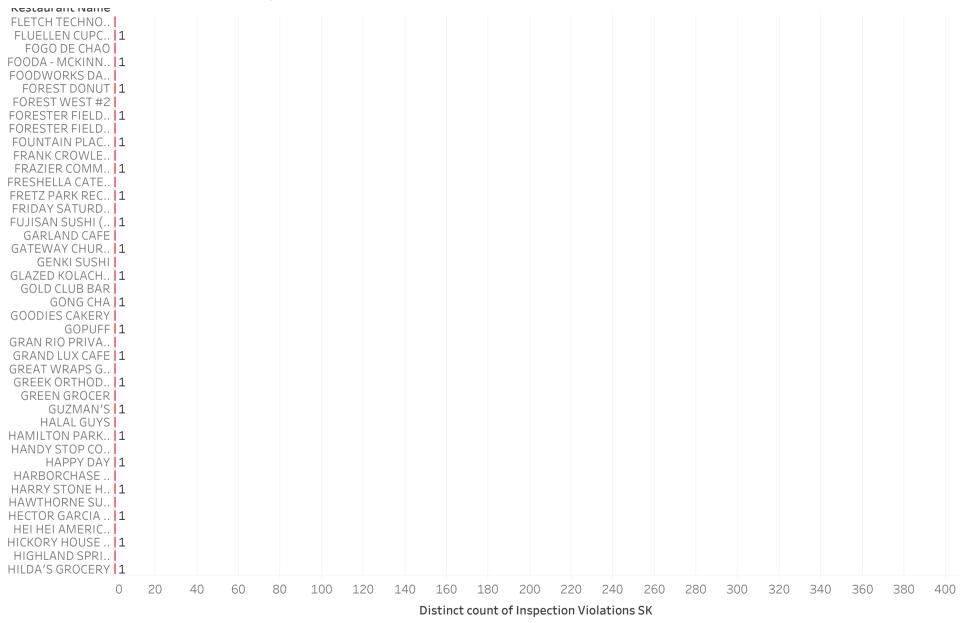


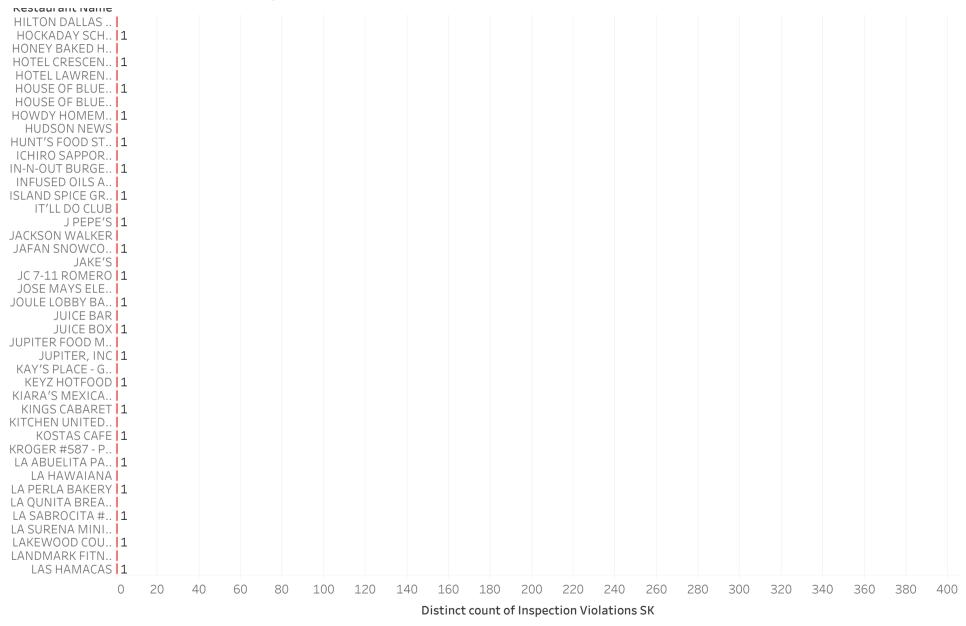


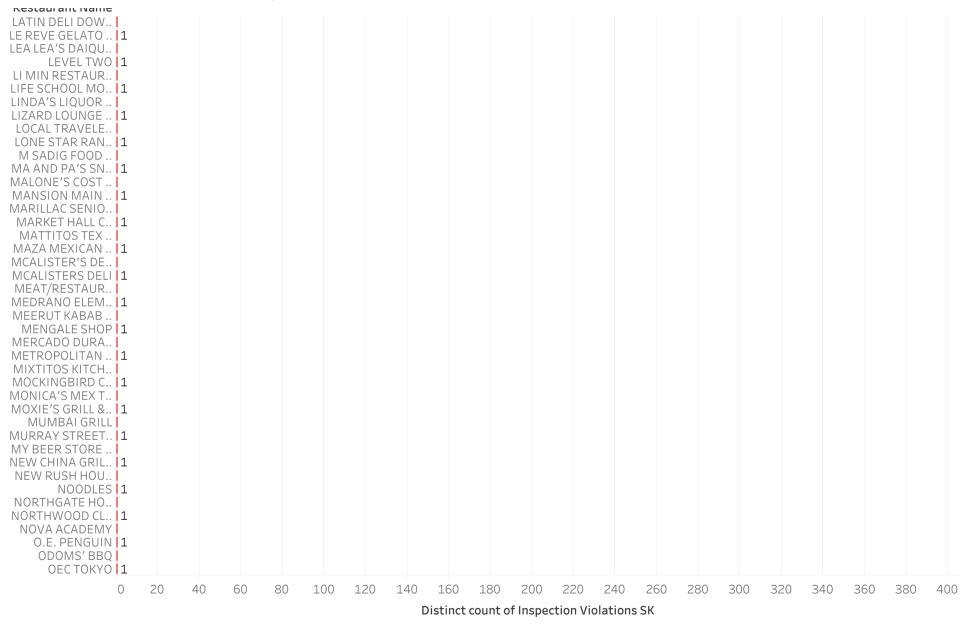


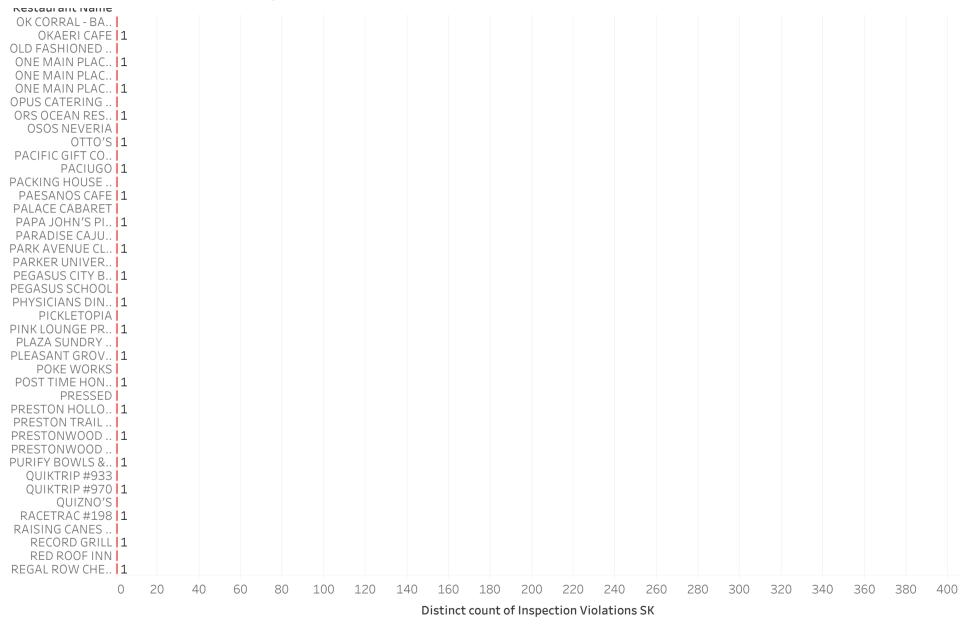


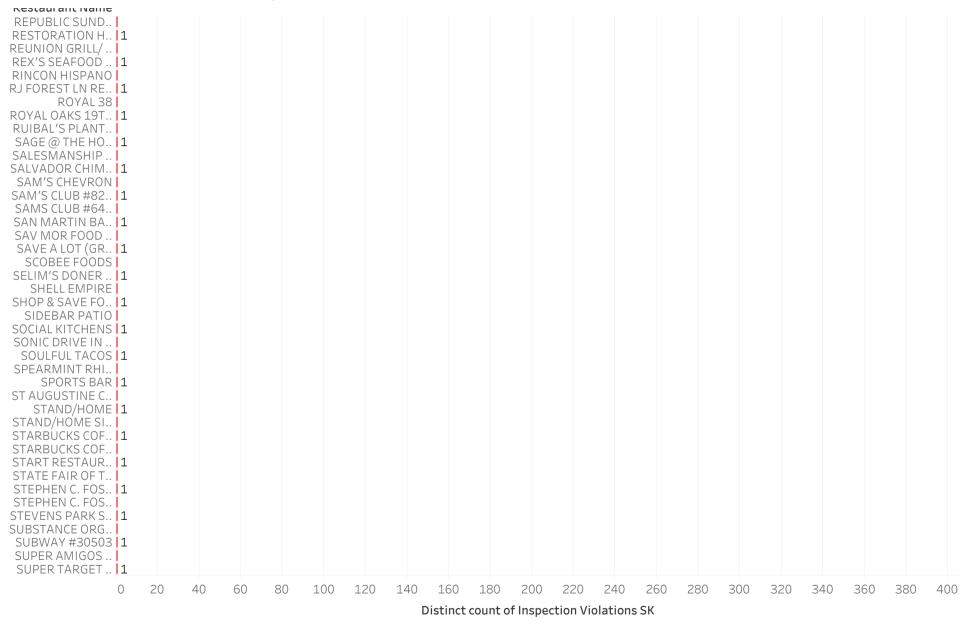


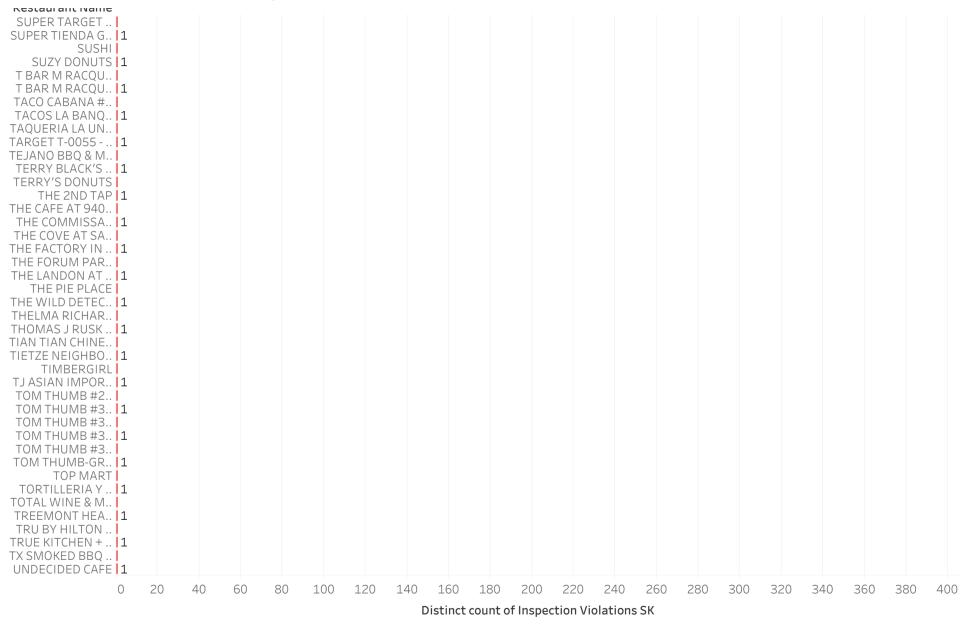


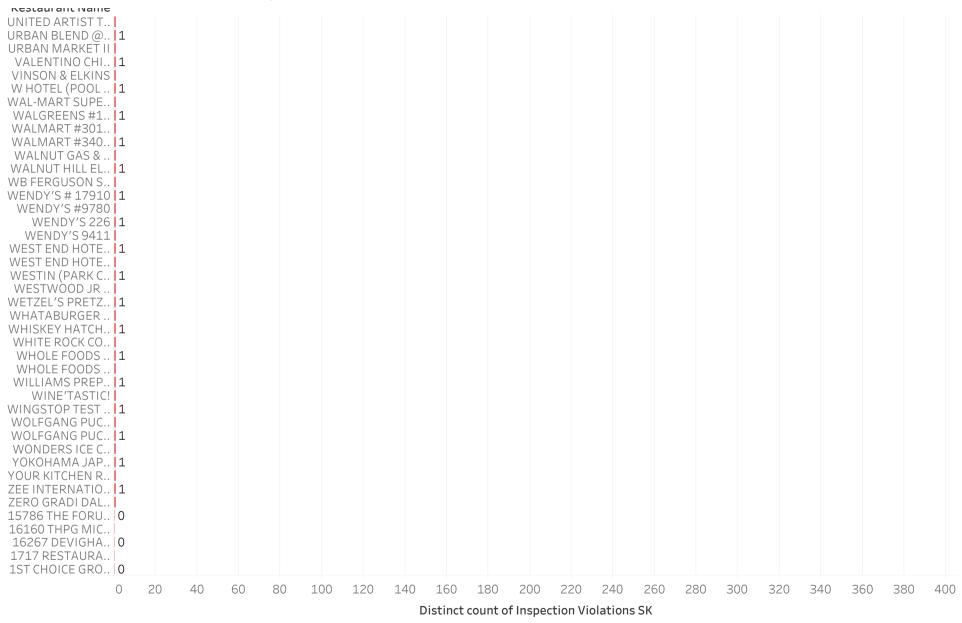


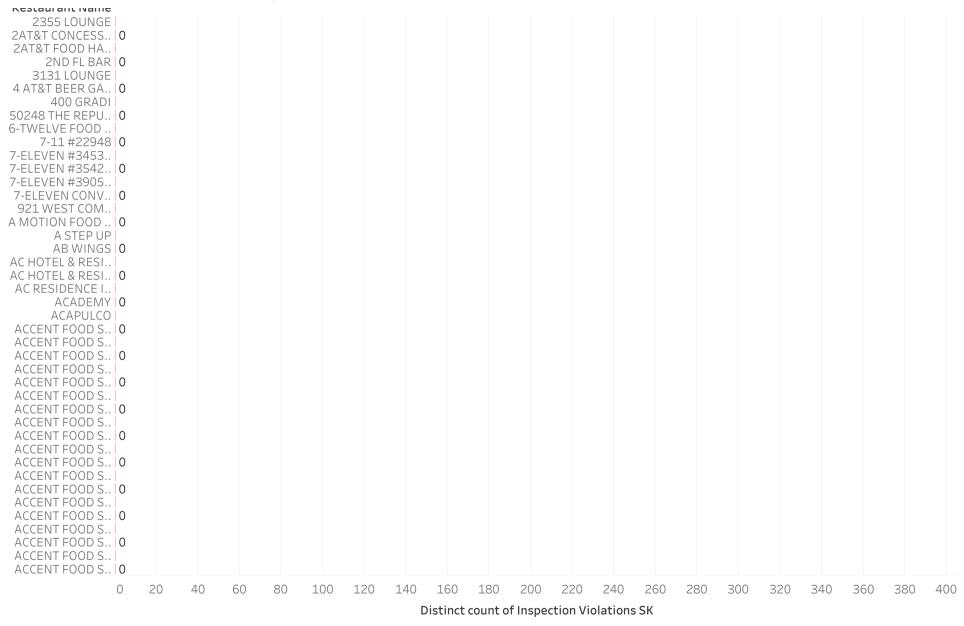


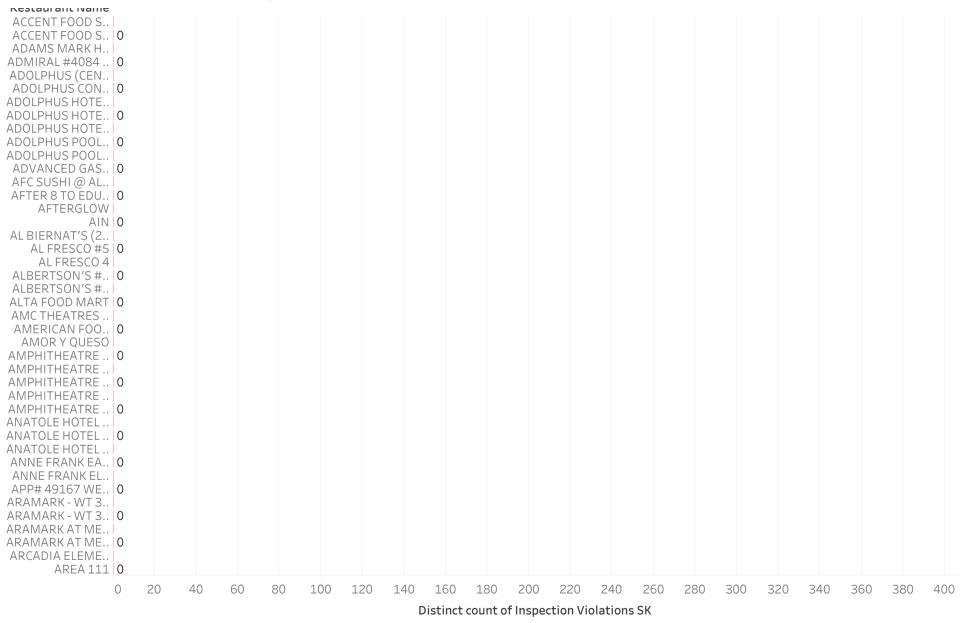


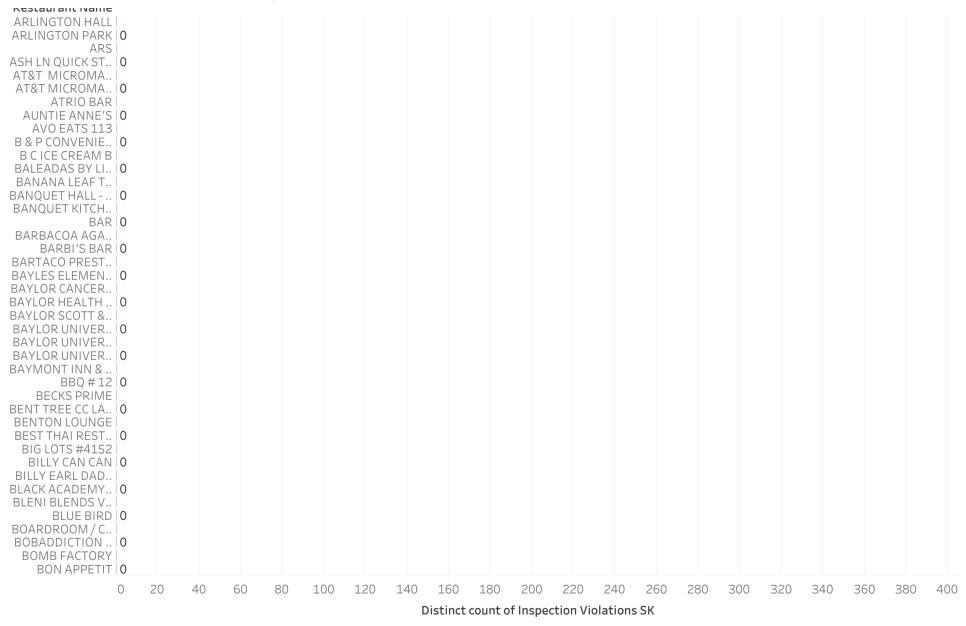


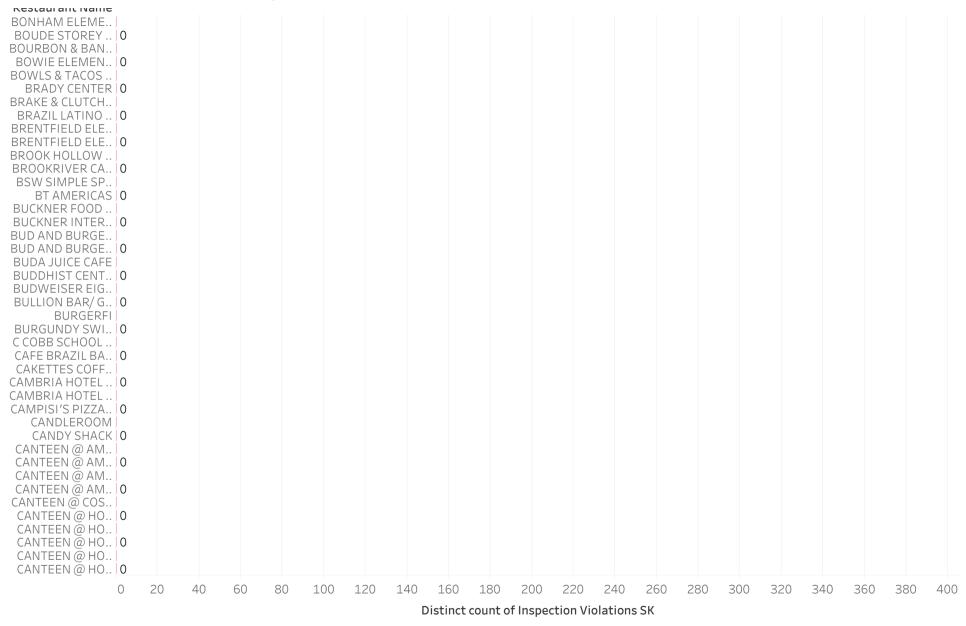


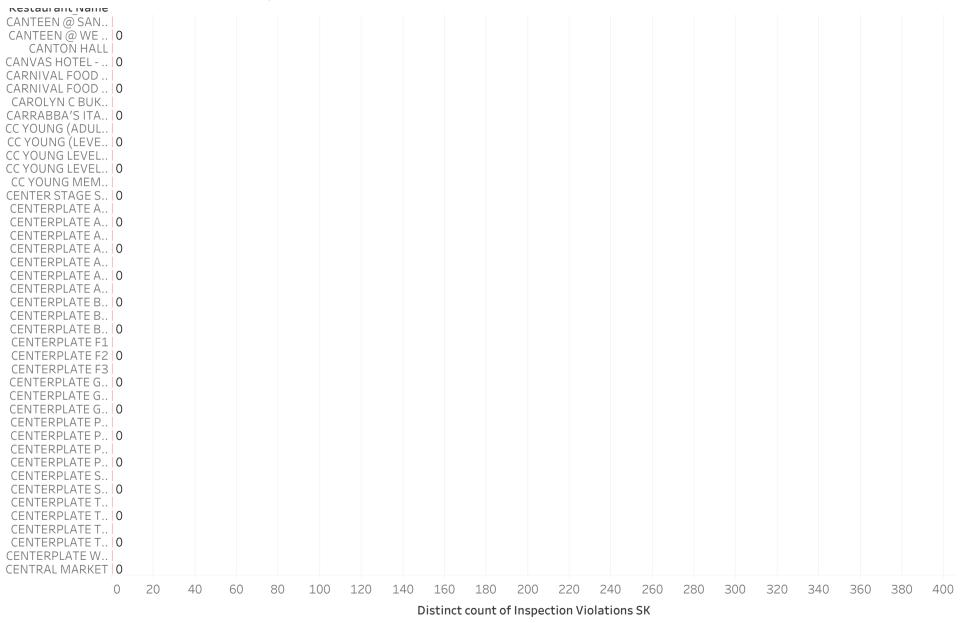


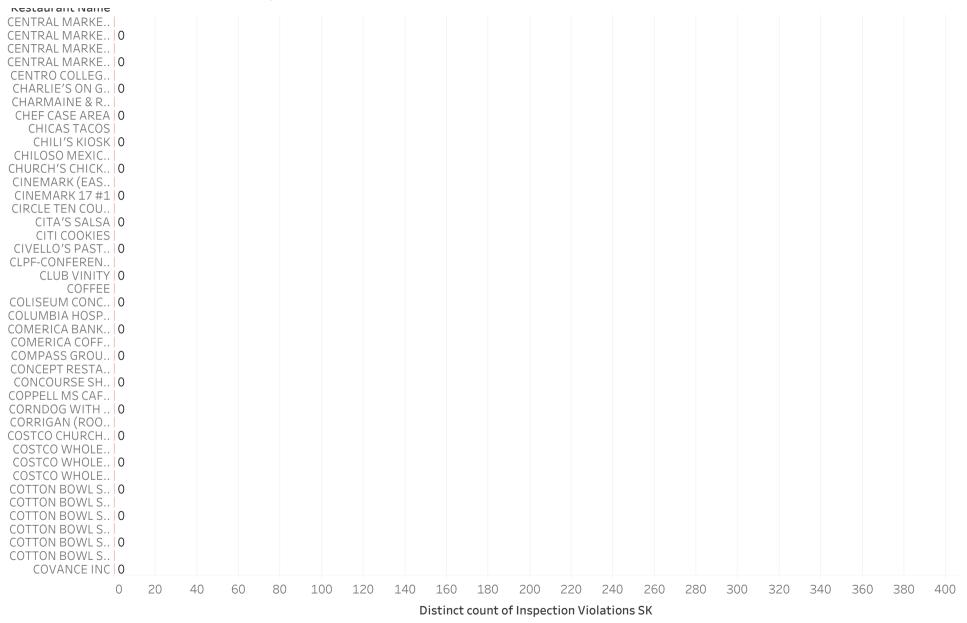


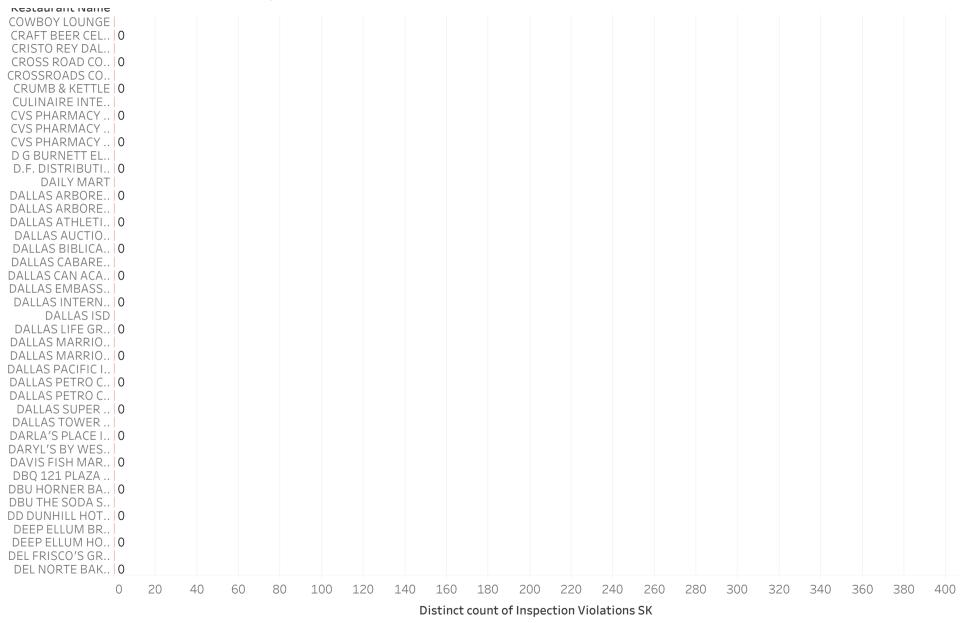


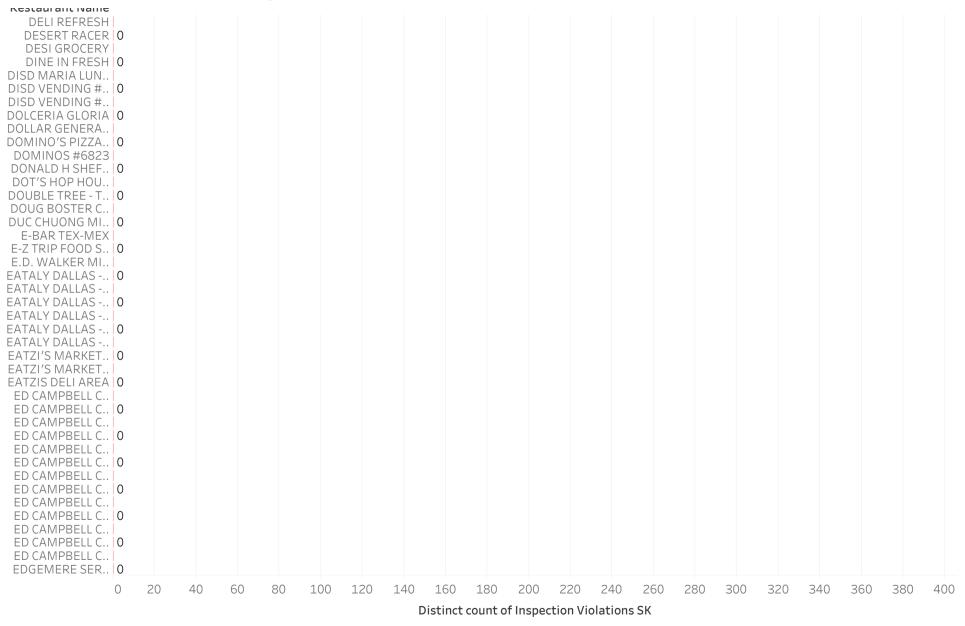


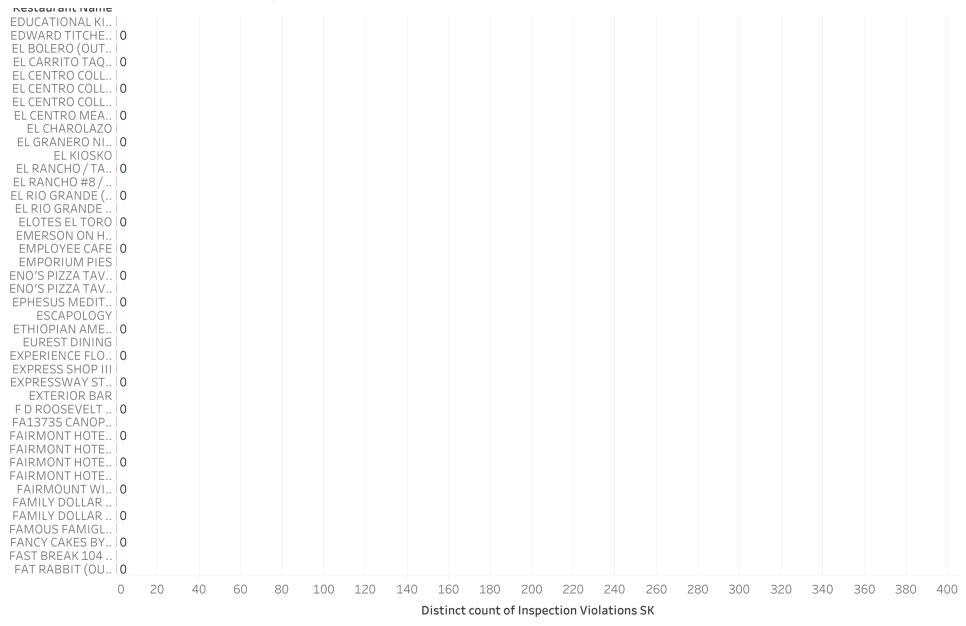


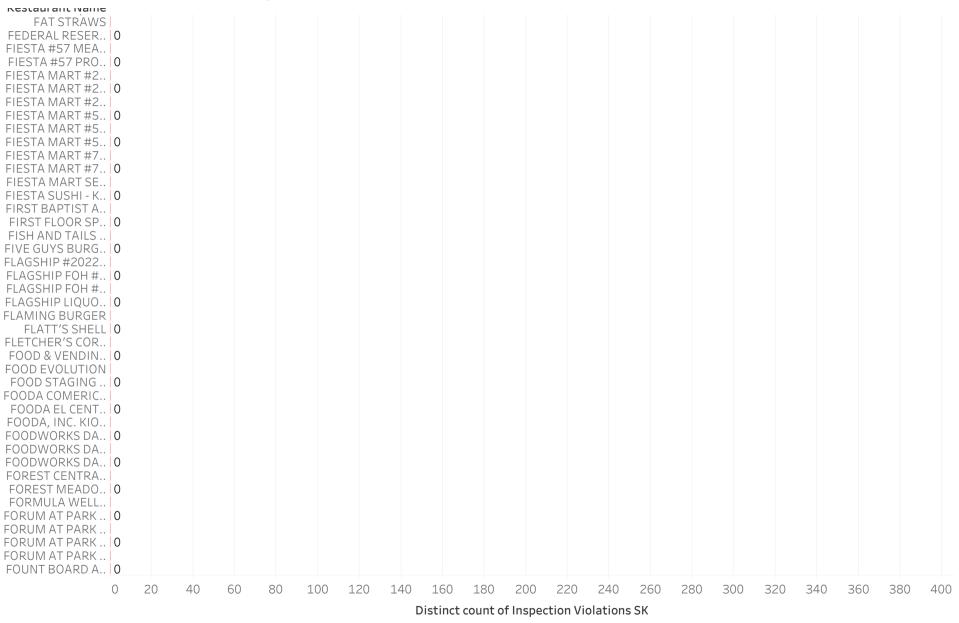


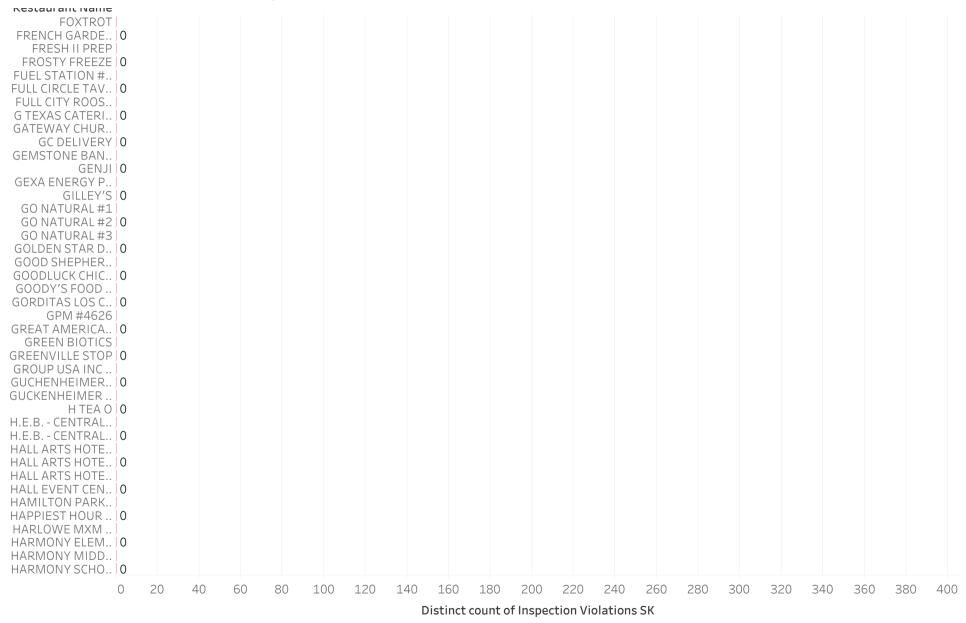


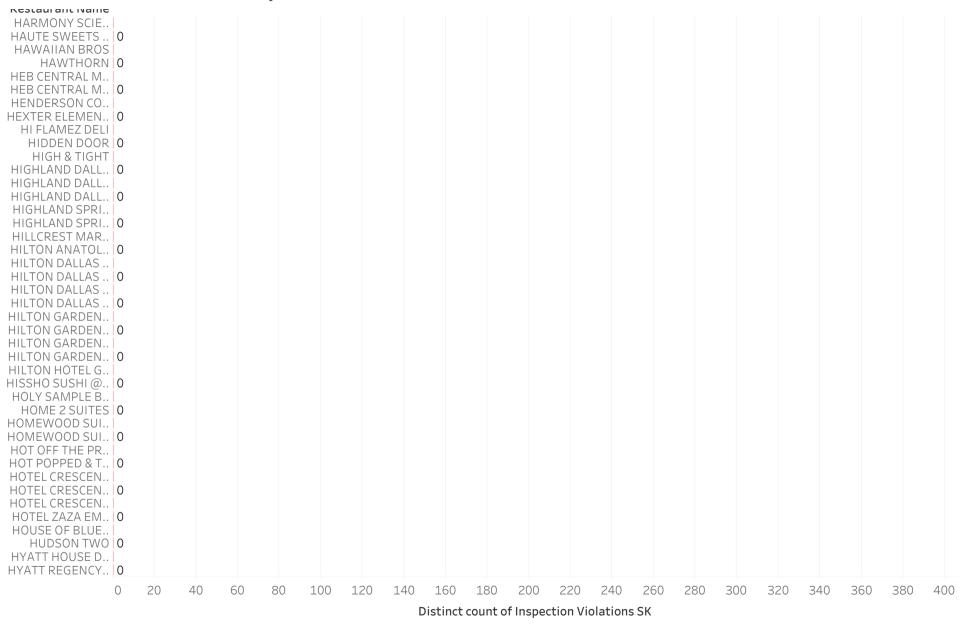


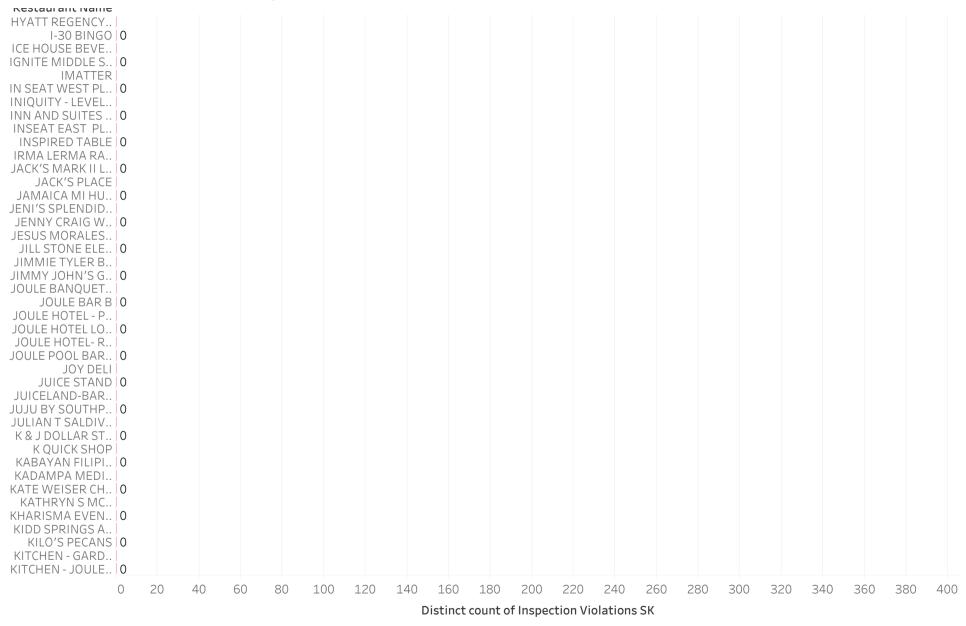


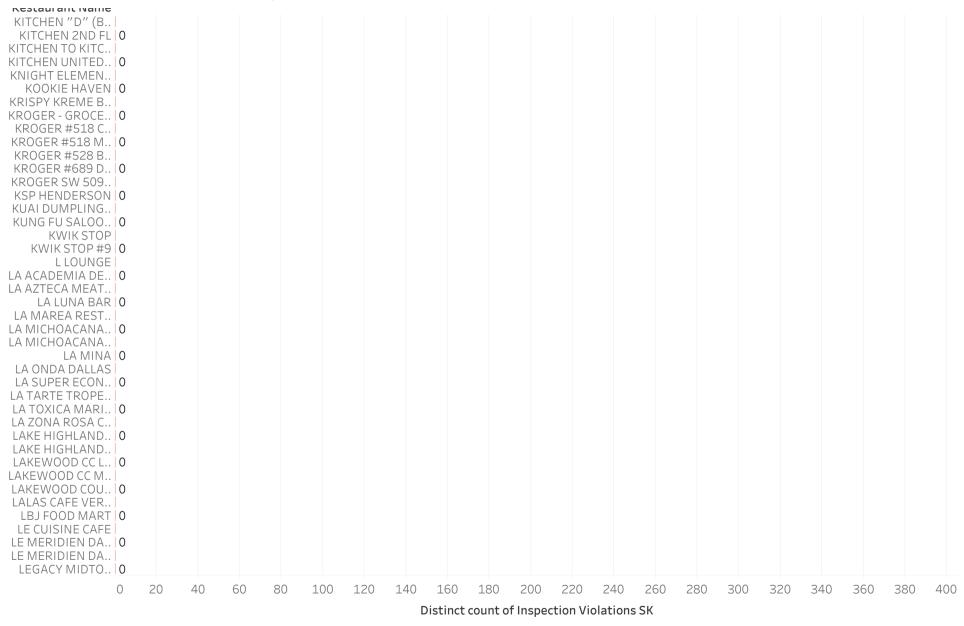


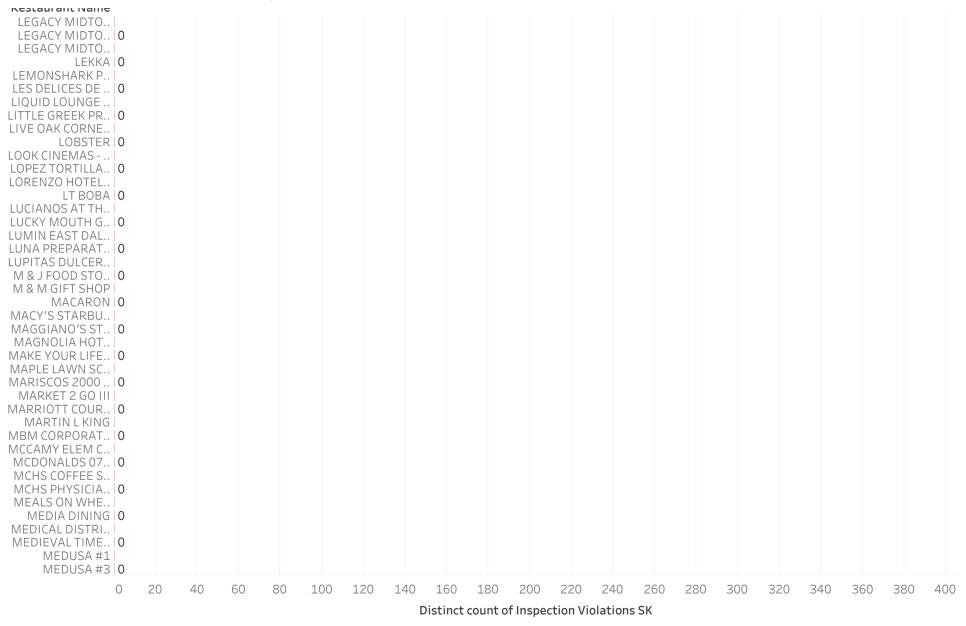


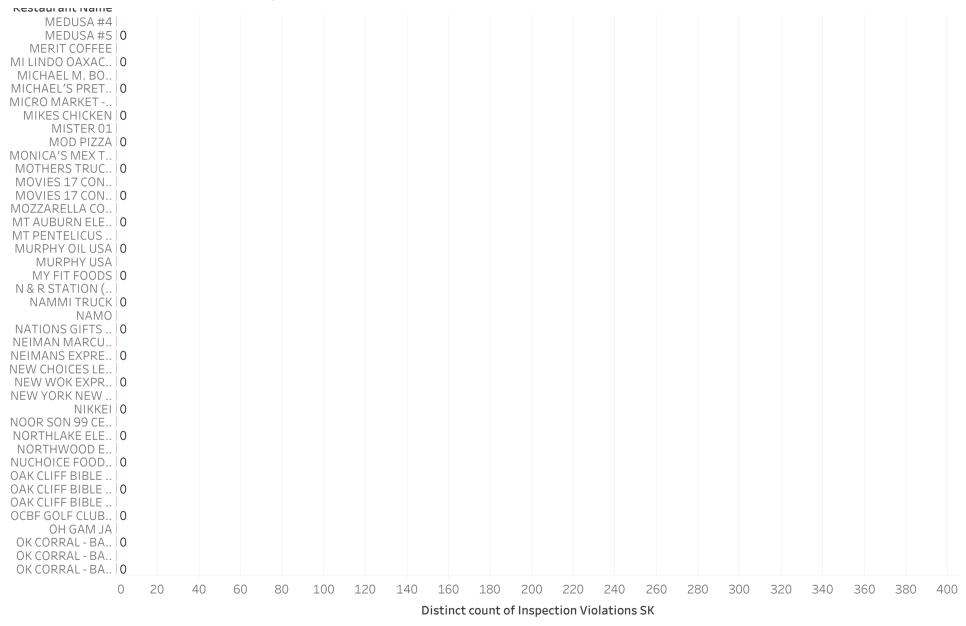


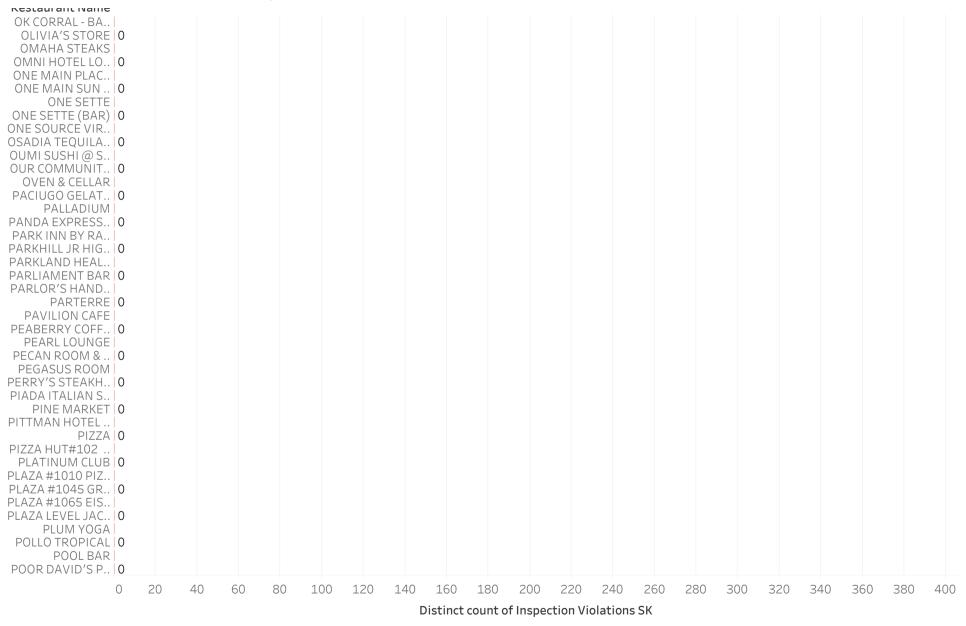


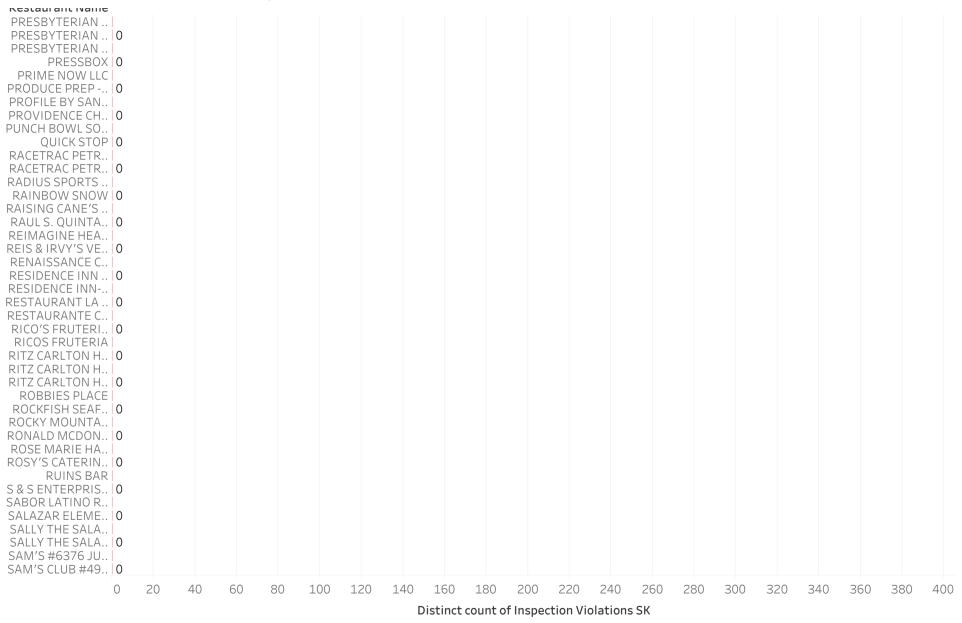


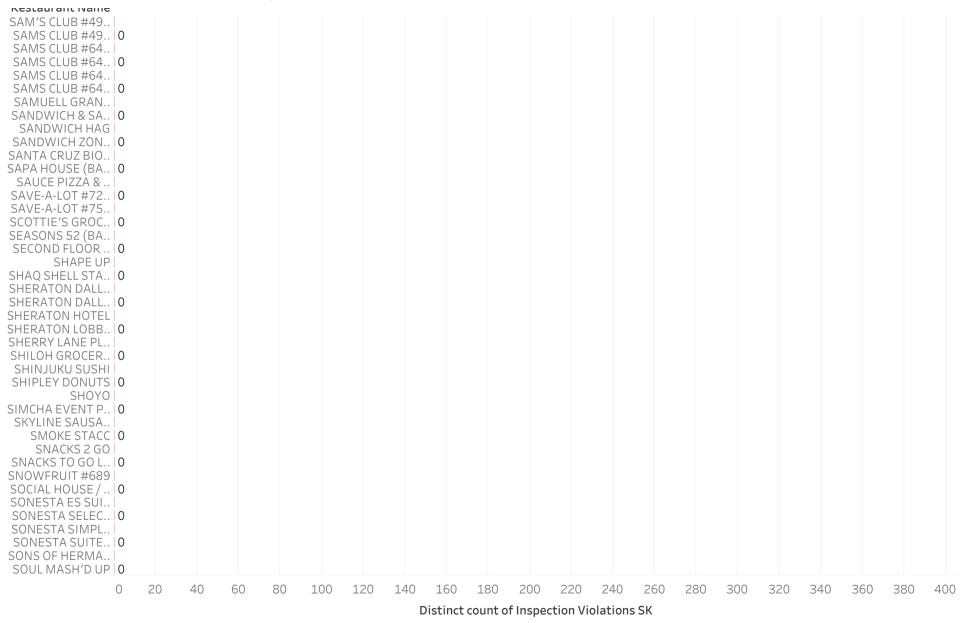


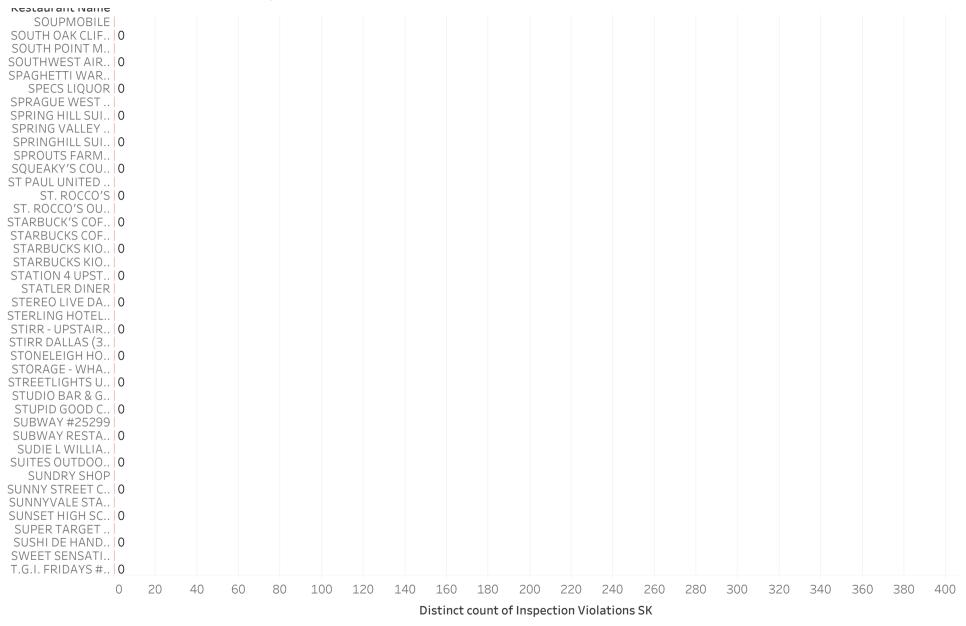


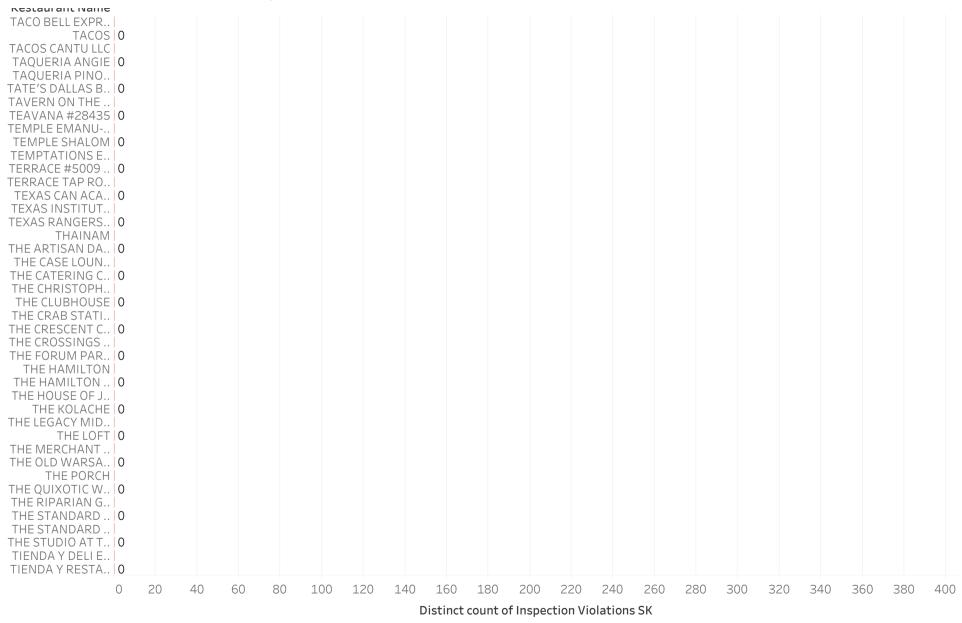


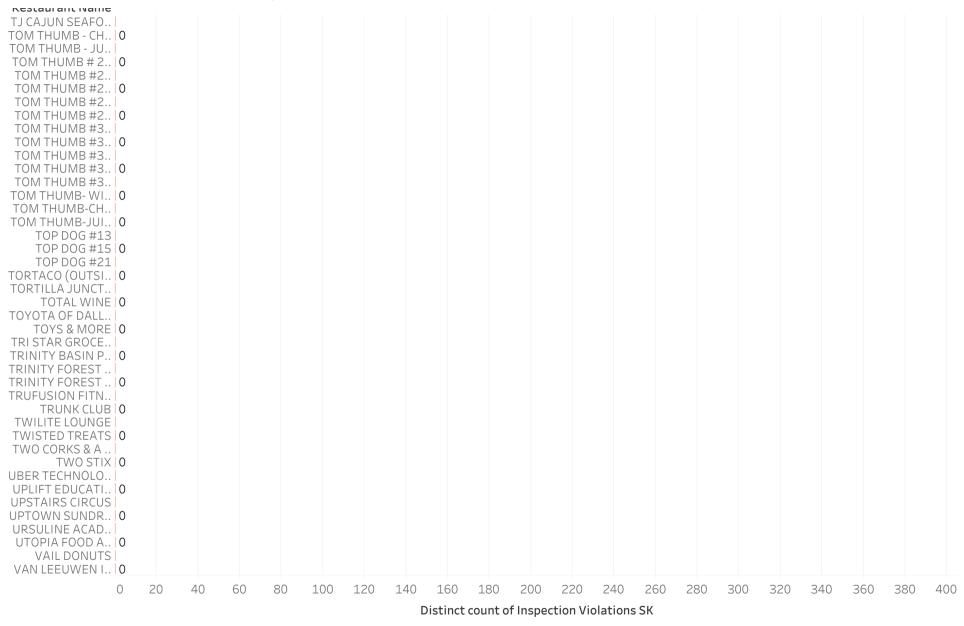


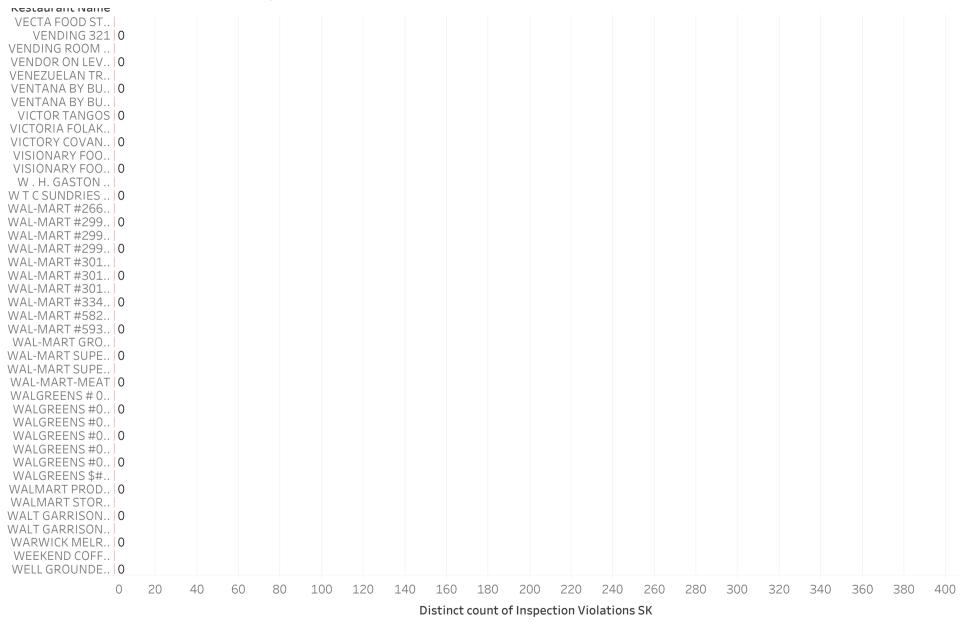


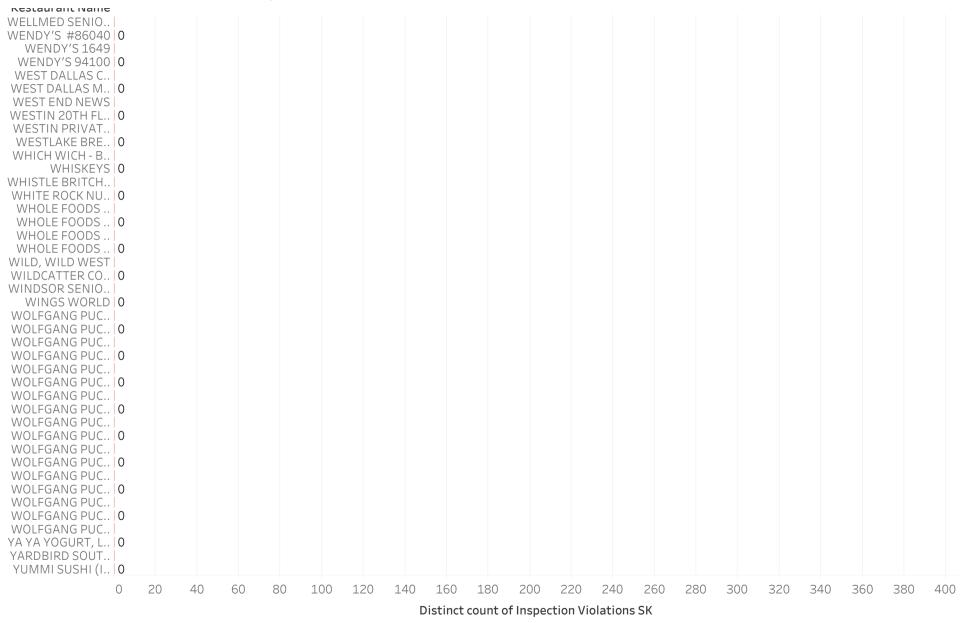




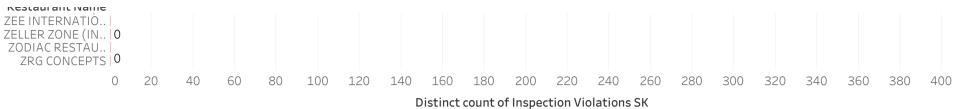




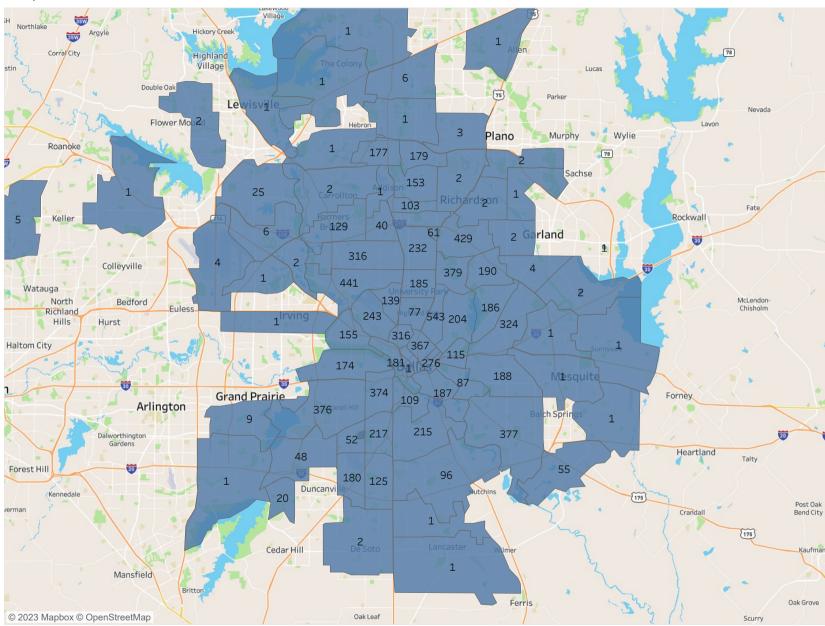








#### Maps Results



Map based on Longitude (generated) and Latitude (generated). The marks are labeled by distinct count of Inspection SK. Details are shown for Zip Code (Dim Dallas Geo). The data is filtered on Inspection Score range and Inspection Score (group). The Inspection Score range filter keeps 100-90, 60-69, 70-79, 80-89 and Below 59. The Inspection Score (group) filter keeps Fail and Pass.