Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

Showing results for contents of text-input area

Checker Input

Show ☑ source   ☐ outline   ☐ image report   [Options…]

Check by [text input ▼]   ☐ css

```
<body>

    <header>

        <!-- top navbar -->
        <nav class="nav-style">
            <div class="nav-wrapper">
                <a href="/get_recipes" class="logo-size" aria-label="logo name">Love At First Bite</a>
                <a href="#" data-target="mobile-demo" class="sidenav-trigger"><i class="fas fa-bars"></i></a>
                <ul class="right hide-on-med-and-down">
                    <li><a href="/get_recipes">Home</a></li>

                    <li><a href="/profile/tony"
                            aria-label="go to profile page">Profile</a></li>
                    <li><a href="/create_recipe" aria-label="go to create recipe form page">Create
                            Recipe</a></li>
```

[Check]

Use the Message Filtering button below to hide/show particular messages, and to see total counts of errors and warnings.

[Message Filtering]

---

1. **Error**   **Element** h4 **not allowed as child of element** ul **in this context. (Suppressing further errors from this subtree.)**

From line 43, column 15; to line 43, column 36

```
            <h4 class="logo-size">Love A
```

Content model for element ul:

Zero or more li and script-supporting elements.

2.   Warning   Section lacks heading. Consider using h2 - h6 elements to add identifying headings to all sections.

From line 58, column 5; to line 58, column 13

```
es-->↵     <section>↵
```

3.   Error   Element div not allowed as child of element ul in this context. (Suppressing further errors from this subtree.)

From line 79, column 7; to line 79, column 29

```
    ↵        <div class="col s4 m8">↵
```

Contexts in which element div may be used:

Where flow content is expected.

As a child of a dl element.

Content model for element ul:

Zero or more li and script-supporting elements.

4.   Error   Element div not allowed as child of element ul in this context. (Suppressing further errors from this subtree.)

From line 83, column 7; to line 83, column 26

```
iv>↵     <div class="col s4">↵
```

Contexts in which element div may be used:

Where flow content is expected.

As a child of a dl element.

Content model for element ul:

Zero or more li and script-supporting elements.

5. **Error** **Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)**

From line 115, column 7; to line 115, column 29

```
    ↵        <div class="col s4 m8">↵
```

Contexts in which element `div` may be used:

Where flow content is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more `li` and script-supporting elements.

6. **Error** **Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)**

From line 119, column 7; to line 119, column 26

```
iv>↵        <div class="col s4">↵
```

Contexts in which element `div` may be used:

Where flow content is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more `li` and script-supporting elements.

7. **Error** **Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)**

From line 151, column 7; to line 151, column 29

```
    ↵        <div class="col s4 m8">↵
```

Contexts in which element `div` may be used:

Where flow content is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more `li` and script-supporting elements.

8.   **Error**   **Element** `div` **not allowed as child of element** `ul` **in this context. (Suppressing further errors from this subtree.)**

From line 155, column 7; to line 155, column 26

```
iv>↵          <div class="col s4">↵
```

Contexts in which element `div` may be used:

Where flow content is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more `li` and script-supporting elements.

9.   **Error**   **Element** `div` **not allowed as child of element** `ul` **in this context. (Suppressing further errors from this subtree.)**

From line 187, column 7; to line 187, column 29

```
    ↵          <div class="col s4 m8">↵
```

Contexts in which element `div` may be used:

Where flow content is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more `li` and script-supporting elements.

10.   **Error**   **Element** `div` **not allowed as child of element** `ul` **in this context. (Suppressing further errors from this subtree.)**

From line 191, column 7; to line 191, column 26

```
iv>↵          <div class="col s4">↵
```

Contexts in which element `div` may be used:

Where flow content is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more li and script-supporting elements.

Document checking completed.

Source

1. `<!DOCTYPE html>↵`
2. `<html lang="en">↵`
3. `<head>↵`
4. `    <meta charset="UTF-8">↵`
5. `    <meta http-equiv="X-UA-Compatible" content="IE=edge">↵`
6. `    <meta name="viewport" content="width=device-width, initial-scale=1.0">↵`
7. `    <meta name="description" content="cookbook food recipe website application">↵`
8. `    <meta name="keywords" content="cooking, create recipes, food recipes, appetizers, first main, main, desserts">↵`
9. `    <meta name="author" content="Antonio torone">↵`
10. `    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/5.15.3/css/all.min.css" ↵`
11. `        integrity="sha512-iBBXm8fW90+nuLcSKlbmrPcLa0OT92xO1BIsZ+ywDWZCvqsWgccV3gFoRBv0z+8dLJgyAHIhR35VZc2oM/gI1w==" crossorigin="anonymous" referrerpolicy="no-referrer" />↵`
12. `    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/css/materialize.min.css">↵`
13. `    <link rel="stylesheet" href="/static/css/style.css" type="text/css">↵`
14. `    ↵`
15. `    ↵`
16. `    <title>home</title>↵`
17. `</head>↵`
18. `<body>↵`
19. `↵`
20. `    <header>↵`
21. `↵`
22. `        <!-- top navbar -->↵`
23. `        <nav class="nav-style">↵`
24. `            <div class="nav-wrapper">↵`
25. `                <a href="/get_recipes" class="logo-size" aria-label="logo name">Love At First Bite</a>↵`
26. `                <a href="#" data-target="mobile-demo" class="sidenav-trigger"><i class="fas fa-bars"></i></a>↵`
27. `                <ul class="right hide-on-med-and-down">↵`
28. `                    <li><a href="/get_recipes">Home</a></li>↵`
29. `                    ↵`
30. `                    <li><a href="/profile/tony"↵`
31. `                        aria-label="go to profile page">Profile</a></li>↵`
32. `                    <li><a href="/create_recipe" aria-label="go to create recipe form page">Create↵`
33. `                        Recipe</a></li>↵`
34. `                    <li><a href="/logout" aria-label="log out">Log out</a></li>↵`
35. `                    ↵`
36. `↵`

```
37.                    </ul>↵
38.                 </div>↵
39.              </nav>↵
40.              ↵
41.            <!-- mobile -->↵
42.            <ul class="sidenav mobile-nav" id="mobile-demo">↵
43.                <h4 class="logo-size">Love At First Bite</h4>↵
44.                <li><a href="/get_recipes" aria-label="go to home page">Home</a></li>↵
45.                ↵
46.                <li><a href="/profile/tony"↵
47.                      aria-label="go to profile page">Profile</a></li>↵
48.                <li><a href="/create_recipe" aria-label="go to create recipe form page">Create Recipe</a>↵
49.                </li>↵
50.                <li><a href="/logout" aria-label="log out">Log out</a></li>↵
51.                ↵
52.            </ul>↵
53.   ↵
54.      </header>↵
55.   ↵
56.   ↵
57.      <!--flash messages-->↵
58.      <section>↵
59.        ↵
60.            ↵
61.          ↵
62.      </section>↵
63.   ↵
64.      <main class="container">↵
65.          ↵
66.   ↵
67.   ↵
68. <div class="row">↵
69.    <div class="col s12 m8 offset-m2">↵
70.       <div class="card-panel">↵
71.          <h3 class="center-align"> Hello tony</h3>↵
72.       </div>↵
73.    </div>↵
74. </div>↵
75.   ↵
76.   ↵
77.    <ul class="collapsible">↵
78.        ↵
79.        <div class="col s4 m8">↵
80.          <h5 class="font-name">Bruschetta</h5>↵
81.   ↵
82.        </div>↵
83.        <div class="col s4">↵
```

```
84.                <img class="img-responsive"
      src="https://res.cloudinary.com/anto8913/image/upload/v1628325867/3rd%20milestone/recipes/bruschetta_dihoey.jpg"
      alt="image recipe">↵
85.            </div>↵
86.            <li>↵
87.                <div class="collapsible-header">↵
88.                    <div class="col s4 m4 ">↵
89.                        <i class="fas fa-caret-down"></i>↵
90.                        ↵
91.                        <a href="/delete_recipe/610e672b54a930e0acff550f" class="btn-small btn #ef9a9a red lighten-3"↵
92.                            aria-label="delete recipe button">Delete</a>↵
93.                        <a href="/edit_recipe/610e672b54a930e0acff550f" class="btn-small #ffcc80 orange lighten-3"↵
94.                            aria-label="edit recipe button">Edit</a>↵
95.                        ↵
96.                    </div>↵
97.  ↵
98.  ↵
99.  ↵
100.  ↵
101.  ↵
102.            </div>↵
103.  ↵
104.  ↵
105.            <div class="collapsible-body">↵
106.                <h6> Appetizers</h6>↵
107.                <p>Serving: 8 pieces</p>↵
108.                <p>Ingredients: [&#39;Homemade bread 8 slices\r\nCluster tomatoes 1 lb (500 g) - ripe\r\nBasil 8
      leaves\r\nOregano to taste\r\nExtra virgin olive oil to taste\r\nFine salt to taste\r\nBlack pepper to taste&#39;]
      </p>↵
109.                <p>Cooktime: 5 minutes</p>↵
110.                <p>Steps: [&#39;To prepare tomato bruschetta, first wash the tomatoes, divide them in half and then cut
      them into cubes. Pour the cut tomatoes into a bowl and add basil leaves, previously washed and dried. Season with a
      pinch of oregano, salt, pepper and oil. Stir well and let the flavours blend for about 30 minutes. This step is
      optional, but we recommend it to enhance scents and flavours. Meanwhile, cut the bread into slices. After the resting
      time, heat a grill and place the slices of bread on it. Grill them on both sides until toasted. Now top the bread
      slices with your tomato salad, drizzling a little more oil. Let rest for a couple of minutes, then serve your tomato
      bruschettas!&#39;]</p>↵
111.                <p><em>by: tony</em></p>↵
112.            </div>↵
113.        </li>↵
114.        ↵
115.        <div class="col s4 m8">↵
116.            <h5 class="font-name">Spaghetti with mussels</h5>↵
117.  ↵
118.        </div>↵
119.        <div class="col s4">↵
120.            <img class="img-responsive"
      src="https://res.cloudinary.com/anto8913/image/upload/v1628325866/3rd%20milestone/recipes/spaghetti-
```

```
      mussels_gr4661.jpg" alt="image recipe">↵
121.          </div>↵
122.          <li>↵
123.              <div class="collapsible-header">↵
124.                  <div class="col s4 m4 ">↵
125.                      <i class="fas fa-caret-down"></i>↵
126.                      ↵
127.                      <a href="/delete_recipe/610e69e154a930e0acff5510" class="btn-small btn #ef9a9a red lighten-3"↵
128.                          aria-label="delete recipe button">Delete</a>↵
129.                      <a href="/edit_recipe/610e69e154a930e0acff5510" class="btn-small #ffcc80 orange lighten-3"↵
130.                          aria-label="edit recipe button">Edit</a>↵
131.                      ↵
132.                  </div>↵
133.  ↵
134.  ↵
135.  ↵
136.  ↵
137.  ↵
138.          </div>↵
139.  ↵
140.  ↵
141.          <div class="collapsible-body">↵
142.              <h6> First Courses</h6>↵
143.              <p>Serving: 4 people</p>↵
144.              <p>Ingredients: [&#39;Spaghetti 2.3 cups (320 g)\r\nMussels 3.3 lbs (1.5 kg)\r\nTomato puree 2 ¾ cups (350
      g)\r\nExtra virgin olive oil ⅓ cup (70 g)\r\nGarlic 2 cloves\r\nParsley 2 tbsp - minced\r\nBlack pepper to taste&#39;]
      </p>↵
145.              <p>Cooktime: 35 mintes</p>↵
146.              <p>Steps: [&#39;To prepare the spaghetti with mussels, start by cleaning them. Rinse; under running water,
      eliminate the barnacles and all the impurities present with a knife and the byssus, that is the beard that you find on
      the edge of each mussel, simply removing it with your fingers. Pour the oil into a large saucepan together with a
      peeled clove of garlic and let it season for 1-2 minutes over low heat. As soon as it is hot enough, remove the
      garlic, and add the mussels and cover immediately. Cook for 2-3 minutes, so that the mussels can open completely.
      While cooking, shake the pan from time to time to stir. Before draining the mussels, place them in a sterile gauze-
      lined colander, which will act as a filter, collecting any impurities and sand residue. Then shell them, keeping some
      for the final decoration of the dish if desired. Wash and dry the parsley, then finely chop it and pour it into a pan
      with a little oil and a clove of garlic, and cook for 1-2 minutes. Add some shelled mussels, so as to further flavour
      the base and, after 1-2 minutes remove the garlic and add the tomato puree together with some cooking liquid from the
      clams. Cover with a lid and leave to simmer for 20 minutes. In the meantime, put a pot with plenty of water on the
      stove, as soon as it boils, salt and cook the pasta. When the pasta has 2-3 minutes left to cook, add the shelled
      mussels and the previously drained spaghetti. Toss the pasta by adding the remaining liquid from the mussels and when
      it is cooked, add the pepper and make sure the salt is right. All you have to do now is plate and serve your spaghetti
      with mussels.&#39;]</p>↵
147.              <p><em>by: tony</em></p>↵
148.          </div>↵
149.      </li>↵
150.      ↵
151.      <div class="col s4 m8">↵
```

```
152.        <h5 class="font-name">Backed prawns</h5>↵
153.  ↵
154.      </div>↵
155.      <div class="col s4">↵
156.        <img class="img-responsive"
     src="https://res.cloudinary.com/anto8913/image/upload/v1628325866/3rd%20milestone/recipes/backed-prawns_oizrmv.jpg"
     alt="image recipe">↵
157.      </div>↵
158.      <li>↵
159.        <div class="collapsible-header">↵
160.          <div class="col s4 m4 ">↵
161.            <i class="fas fa-caret-down"></i>↵
162.            ↵
163.            <a href="/delete_recipe/610e71bb54a930e0acff5511" class="btn-small btn #ef9a9a red lighten-3"↵
164.              aria-label="delete recipe button">Delete</a>↵
165.            <a href="/edit_recipe/610e71bb54a930e0acff5511" class="btn-small #ffcc80 orange lighten-3"↵
166.              aria-label="edit recipe button">Edit</a>↵
167.            ↵
168.          </div>↵
169.  ↵
170.  ↵
171.  ↵
172.  ↵
173.  ↵
174.        </div>↵
175.  ↵
176.  ↵
177.      <div class="collapsible-body">↵
178.        <h6> Main Courses</h6>↵
179.        <p>Serving: 2 people</p>↵
180.        <p>Ingredients: [&#39;Prawns 12\r\nLemon juice 2 ½ tbsp (40 g)\r\nExtra virgin olive oil 0.3 cup (60
     g)\r\nFine salt to taste\r\nBlack pepper to taste\r\nParsley to taste&#39;]</p>↵
181.        <p>Cooktime: 15 minutes</p>↵
182.        <p>Steps: [&#39;To prepare the baked prawns, start by cleaning them, removing the legs and the hard upper
     shell, but taking care not to remove either the head or the tail, which should be left attached to the shrimp for
     decoration. Now remove the digestive tract by cutting along the back of the prawn with a small knife and removing the
     dark "vein," pulling it gently with the blade of the knife or a toothpick. Wash the bunch of parsley and chop it very
     finely. Squeeze the lemon juice, then prepare the citronette dressing that will be used to flavour the baked jumbo
     shrimp by placing the parsley in a small bowl, pouring in the lemon juice and olive oil, and adding salt and pepper to
     taste.\r\nEmulsify the sauce well and set aside. Take a rectangular baking dish, arrange the cleaned prawns close
     together side by side, and pour the citronette dressing directly over them to flavour . Cover the prawns with a sheet
     of parchment paper to retain the moisture and keep them tender. Bake in a conventional oven preheated to 390°F (200°C)
     for 10-12 minutes. When cooked, take the prawns out of the oven and serve hot!&#39;]</p>↵
183.        <p><em>by: tony</em></p>↵
184.      </div>↵
185.    </li>↵
186.    ↵
187.    <div class="col s4 m8">↵
```

```
188.            <h5 class="font-name">Panna cotta</h5>↵
189.  ↵
190.        </div>↵
191.        <div class="col s4">↵
192.            <img class="img-responsive"
     src="https://res.cloudinary.com/anto8913/image/upload/v1628325866/3rd%20milestone/recipes/panna-cotta_dzysmz.jpg"
     alt="image recipe">↵
193.        </div>↵
194.        <li>↵
195.            <div class="collapsible-header">↵
196.                <div class="col s4 m4 ">↵
197.                    <i class="fas fa-caret-down"></i>↵
198.                    ↵
199.                    <a href="/delete_recipe/610e72e354a930e0acff5512" class="btn-small btn #ef9a9a red lighten-3"↵
200.                        aria-label="delete recipe button">Delete</a>↵
201.                    <a href="/edit_recipe/610e72e354a930e0acff5512" class="btn-small #ffcc80 orange lighten-3"↵
202.                        aria-label="edit recipe button">Edit</a>↵
203.                    ↵
204.                </div>↵
205.  ↵
206.  ↵
207.  ↵
208.  ↵
209.  ↵
210.            </div>↵
211.  ↵
212.  ↵
213.            <div class="collapsible-body">↵
214.                <h6> Desserts</h6>↵
215.                <p>Serving: 4 people</p>↵
216.                <p>Ingredients: [&#39;Fresh liquid cream 2.1 cups (500 ml)\r\nVanilla bean 1\r\nIsinglass ½ oz (8
     g)\r\nSugar 6.3 tbsp (80 g)&#39;]</p>↵
217.                <p>Cooktime: 15 minutes</p>↵
218.                <p>Steps: [&#39;To make panna cotta, first soak the gelatine sheets in cold water for 10-15 minutes. Cut
     the vanilla pod lengthwise and extract the seeds by scraping with the tip of a knife. Put the liquid cream in a
     saucepan, then pour in the sugar. Flavour with the vanilla seeds and also add the pod; heat everything over a low
     heat, but without boiling; when it comes to a boil, turn off the heat and extract the pod using kitchen tongs. When
     the gelatine is softened, drain it without squeezing excessively, then dip it in the pot with hot cream. Stir with a
     wooden spoon or hand whisk until the gelatine has completely dissolved; there must be no lumps. At this point take
     five-ounce molds  and pour in the panna cotta using a ladle. Once the molds are filled, put the panna cotta in the
     refrigerator to set for at least 5 hours. Once it has set, before serving it and for better demolding, dip each mold
     into boiling water for a few seconds then immediately demold the panna cotta on each serving plate: serve your panna
     cotta au natural, with caramel, melted chocolate, or fruit coulis.&#39;]</p>↵
219.                <p><em>by: tony</em></p>↵
220.            </div>↵
221.        </li>↵
222.        ↵
223.    </ul>↵
```

```
224.   ↵
225.        ↵
226.   ↵
227.   ↵
228.   ↵
229.     </main>↵
230.   ↵
231.     <!-- JavaScript-->↵
232.     <script src="https://code.jquery.com/jquery-3.6.0.min.js" ↵
233.         integrity="sha256-/xUj+3OJU5yExlq6GSYGSHk7tPXikynS7ogEvDej/m4=" crossorigin="anonymous"></script>↵
234.     <script src="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/js/materialize.min.js"></script>↵
235.       ↵
236.     <script src="/static/js/script.js"></script>↵
237.       ↵
238.       ↵
239.       ↵
240. </body>↵
241. </html>
```

Used the HTML parser.

Total execution time 27 milliseconds.

About this checker • Report an issue • Version: 21.8.7