

- products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11. Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. *ice scoop*
13. Food not protected during storage/display; food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. 5 DEMERITS.
20. Frozen food not being kept at 0°F, or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4. 5 DEMERITS.
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
28. Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. 1 DEMERIT.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. 2 DEMERITS.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. 4 DEMERITS.
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. 4 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. 2 DEMERITS.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. 4 DEMERITS.
40. Sustained 165°F hot water dishwashing machine _____ °F. Rule 5.1.D.3.a. 4 DEMERITS.
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
46. Gauges: not provided inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

WATER SUPPLY

48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS.
51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. 5 DEMERITS.
52. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
55. (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other: _____ Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
59. Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 1 DEMERIT.
60. Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

61. inadequate, uncovered containers were being used. Rule 6.9. 2 DEMERITS.
62. Storage areas were not clean, free of litter, Rule 6.9.B.4. 2 DEMERITS.
63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

64. flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. *clean sink*
67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
69. Improper storage of cleaning equipment, linens. Rule 7.11.B. 1 DEMERIT. *CD. any water/mop in bucket*

LODGING

70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 2 DEMERITS.
73. The carpeting is not: clean, in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
76. Life safety code violations:
Explain:
Rule 11.1. 5 DEMERITS.

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer

Establishment Representative

Thomas M. Markley
Jay H. [unclear]

- products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.
6. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12. Food (ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- MANUAL DISHWASHING:
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. 4 DEMERITS.
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS.
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
40. Sustained 165°F hot water dishwashing machine [] °F. Rule 5.1.D.3.a. 4 DEMERITS.
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

WATER SUPPLY

48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.
51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: *CONDENSER LINE* Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5. 6.6. and 6.7. 2 DEMERITS.
59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

LODGING

70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
76. [] Life safety code violations:
Explain:
Rule 11.1. 5 DEMERITS.

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Kim Powell 874-8708
Code Enforcement Officer

Jay Shultz
Establishment Representative

4. Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rule 2.1.B.4. **5 DEMERITS.**
3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
11. Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
12. Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. **5 DEMERITS.**
20. Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1 and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
28. Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

- MANUAL DISHWASHING:**
33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. **4 DEMERITS.**
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. **4 DEMERITS.**
37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. **2 DEMERITS.**
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. **4 DEMERITS.**
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. **4 DEMERITS.**
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
44. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
46. Gauges: not provided inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

WATER SUPPLY

48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
52. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
55. (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
59. Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
60. Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3 and 6.8 **4 DEMERITS.**

RUBBISH

61. inadequate, uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
62. Storage areas were not clean, free of litter, Rule 6.9.B.4. **2 DEMERITS.**
63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

64. flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10 and 7.12.G. **4 DEMERITS.**
65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
69. Improper storage of cleaning equipment, linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3 and 12.9.D. **2 DEMERITS.**
72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
73. The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
76. Life safety code violations:
Explain: _____
Rule 11.1. **5 DEMERITS.**

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer

Establishment Representative

3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
11. Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
12. Food (Ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
14. Institutions: Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. **5 DEMERITS.**
20. Frozen food not being kept at 0°F, or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
28. Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. **4 DEMERITS.**
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. **4 DEMERITS.**
37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. **2 DEMERITS.**
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. **4 DEMERITS.**
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. **4 DEMERITS.**
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
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46. Gauges: not provided, inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

WATER SUPPLY

48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
52. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
55. (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
59. Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
60. Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

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62. Storage areas were not clean, free of litter, Rule 6.9.B.4. **2 DEMERITS.**
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64. flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
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72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
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6. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. **2 DEMERITS.**
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18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. **5 DEMERITS.**
20. [] Frozen food not being kept at 0°F, or below; [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
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28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
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FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. **1 DEMERIT.**
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35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. **4 DEMERITS.**
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. **4 DEMERITS.**
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38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. **2 DEMERITS.**
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. **4 DEMERITS.**
40. Sustained 165°F hot water dishwashing machine [] °F. Rule 5.1.D.3.a. **4 DEMERITS.**
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
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48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
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51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. **5 DEMERITS.**
52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 **1 DEMERIT.**
60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

61. [] inadequate, [] uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. **2 DEMERITS.**
63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
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72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 **2 DEMERITS.**
73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. **1 DEMERIT.**
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
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Explain: _____
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• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer

Establishment Representative

3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
5. Canned goods found: leaking, with severe dents. in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
11. Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
12. Food (Ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. **5 DEMERITS.**
20. Frozen food not being kept at 0°F, or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
28. Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. **4 DEMERITS.**
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. **4 DEMERITS.**
37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. **2 DEMERITS.**
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. **4 DEMERITS.**
40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. **4 DEMERITS.**
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
44. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
46. Gauges: not provided inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
52. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
55. (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

56. Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other: Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
59. Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
60. Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

61. inadequate, uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
62. Storage areas were not clean, free of litter, Rule 6.9.B.4. **2 DEMERITS.**
63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

64. flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
69. Improper storage of cleaning equipment, linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
73. The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
76. Life safety code violations:
Explain:
Rule 11.1. **5 DEMERITS.**

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

13) Chelton in Walk in Freezer
19) Walk in Freezer
20) Nap Buckled up seat repairs

[Signature]
Code Enforcement Officer

[Signature]
Establishment Representative

- 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
- 4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
- 5. Canned goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. **5 DEMERITS.**
- 6. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

- 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
- 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
- 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
- 13. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
- 14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
- 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
- 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

- 18. Potentially hazardous food(s) not being: [] reheated, [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
- 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. **5 DEMERITS.**
- 20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. **5 DEMERITS.**
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
- 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.** *Liquid egg*
- 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.** *Thin 68°*
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

- 26. No certified food handler/manager. Rules 3.5.
- 27. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
- 28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

- 30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
- 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
- 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions. Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

- MANUAL DISHWASHING:**
- 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. **1 DEMERIT.**
 - 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. **2 DEMERITS.**
 - 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F. Rule 5.1.C.5.a. **4 DEMERITS.**
 - 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. **4 DEMERITS.**
 - 37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
- MECHANICAL DISHWASHING:**
- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. **2 DEMERITS.**
 - 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. **4 DEMERITS.**
 - 40. Sustained 165°F hot water dishwashing machine [] °F. Rule 5.1.D.3.a. **4 DEMERITS.**
 - 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
 - 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
 - 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
 - 44. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
 - 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
 - 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

- WATER SUPPLY**
- 48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
 - 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
 - 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. **5 DEMERITS.**
 - 51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. **5 DEMERITS.**
 - 52. (Mobile food units) The water storage tank: [] does not have adequate storage, [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
- 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

- 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
- 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

- 58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
- 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 **1 DEMERIT.**
- 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

- 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
- 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. **2 DEMERITS.**
- 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

- 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
- 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
- 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
- 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
- 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

- 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
- 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 **2 DEMERITS.**
- 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. **1 DEMERIT.**
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
- 76. [] Life safety code violations:
Explain:
Rule 11.1. **5 DEMERITS.**

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

22- Liquid Egg @ 60° Ham @ 68° - must be no higher than 45°
32- must be stored in solution
67- Fixture in storage area must be shielded

Jon Paul
Wayne
 Code Enforcement Officer
 Establishment Representative

- 3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
- 4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
- 5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
- 6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

- 8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
- 9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
- 10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- 11. Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- 12. Food (Ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
- 13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
- 14. Institutions: Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
- 15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
- 16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

- 18. Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
- 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. **5 DEMERITS.**
- 20. Frozen food not being kept at 0°F, or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
- 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
- 23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

- 26. No certified food handler/manager. Rules 3.5.
- 27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
- 28. Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

- 30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
- 31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
- 32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

- MANUAL DISHWASHING:**
- 33. Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
 - 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
 - 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.5.a. **4 DEMERITS.**
 - 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ppm and the measured temperature was °F. Rule 5.1.C.5.b. **4 DEMERITS.**
 - 37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

- MECHANICAL DISHWASHING:**
- 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was °F. Rule 5.1.D.3.b. **2 DEMERITS.**
 - 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was °F. Rule 5.1.D.3.b. **4 DEMERITS.**
 - 40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. **4 DEMERITS.**
 - 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
 - 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
 - 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
 - 44. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
 - 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
 - 46. Gauges: not provided inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

WATER SUPPLY

- 48. A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
- 49. Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
- 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
- 51. Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
- 52. (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
- 55. (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

- 56. Kitchen sink, utility sink, grease trap, drain, plumbing; is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
- 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other: Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

- 58. Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
- 59. Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
- 60. Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

- 61. inadequate, uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
- 62. Storage areas were not clean, free of litter, Rule 6.9.B.4. **2 DEMERITS.**
- 63. Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

- 64. flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
- 65. Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
- 67. Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
- 68. Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
- 69. Improper storage of cleaning equipment, linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

- 70. The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- 71. The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
- 72. Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
- 73. The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- 75. Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
- 76. Life safety code violations:
Explain:
Rule 11.1. **5 DEMERITS.**

• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

*2- REPLACE 1 ceiling tile
11- CLEAN PREP AREAS, etc
32- Must be in solution*

Jon Reed
Code Enforcement Officer

Establishment Representative

3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
4. Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
5. Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
6. Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
10. Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
11. Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
12. Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
14. Institutions; Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
15. Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
16. Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. **5 DEMERITS.**
20. Frozen food not being kept at 0°F, or below: improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
28. Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
31. Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
32. Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

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30-Wiping Cloths - must be in solution
67-Clean Fan grills

Jon Reed
Code Enforcement Officer

Lisa Jovely
Establishment Representative