	Prese Denig used unare corred. Huite 2.1.0.4. J DEMCRIIS.	-	
3.		-	WATER SUPPLY
	Rule 2.1.A.3. 5 DEMERITS.	48	
4.		Terror.	[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
-	Rule 2.1.A.2. 1 DEMERIT.		[ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
5.	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.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.
6.	[ ] Shellfish not being kept in original container; [ ] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	51	
7			[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
7.	Weat anuror meat products not OSDA approved. The 2.1.A.2. 3 DEMENTIS.	52	. (Mobile food units) The water storage tank: [ ] does not have adequate storage,
-	FOOD PREPARATION AND PROTECTION		[ ] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
0			
8.	or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS		
0	Employees handle raw and cooked or prepared food products without thorough hand-		WASTEWATER DISPOSAL
9.	washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	59	. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
10	). Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served.		
it	Rule 2.4.B.1. 2 DEMERITS.		. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
11	. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use	55	. (Mobile food units): [ ] waste water storage tank does not have adequate storage.
	and following any kind of operation when contamination may have occurred.		Rule 8.1.C.2. 4 DEMERITS.
	Rule 5.1.A.3. 2 DEMERITS.		
12	2. Food (Ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed,	-	PLUMBING
1	] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.		
13	<ol> <li>Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly</li> </ol>	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.
12	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.		
		57	<ul> <li>A cross-connection, without backflow device, exists between the drinking and the waste- water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets,</li> </ul>
14	<ol> <li>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.</li> </ol>		[] other: Rule 6.4.C. 5 DEMERITS.
16	5. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.		
14	2 DEMERITS.		
16	5. Unwrapped and/or [ ] potentially hazardous food products previously served to the	-	TOILET AND HANDWASH FACILITIES
	public were being reused. Rule 2.4.J.1. 5 DEMERITS.	58	Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting
17	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.		. 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.
-	FOOD TEMPERATURES	59	. Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:
15	3. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be	-	[ ] male and [ ] female. Rule 6.5 1 DEMERIT.
	adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	60	. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures
19	9. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled		maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
	to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.		vided [ ] common tower. Hales 0.5. and 0.6 4 DEMENTS.
20	0. [ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured		
	temperature was [ ] °F. Rule 2,3.C.4. 5 DEMERITS.		RUBBISH
21	. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	61	[ ] inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
	temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.		Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
22	2. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured		Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned,
	temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	03	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
20	<ol> <li>Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.</li> </ol>		· · · · · · · · · · · · · · · · · · ·
24	I. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.		
-	1 DEMERIT.	2-	INSECT, RODENT & ANIMAL CONTROL
25	Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	64	. [ ] files, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs)
10	and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.		were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
1-	DEBOONNEL	65	. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 <b>DEMERITS</b> .
00	PERSONNEL 3. No certified food handler/manager, Rules 3.5.		Were not abequately serverice. This offer.b. 4 DEMENTIO
1010.0			
21	7. Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or []] gastrointestinal infection, are preparing and serving food.	-	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
	Rule 3.1.A. 5 DEMERITS.	66	. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
28	B. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food,		[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
	[] 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.	67	. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
00		00	hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
20	<ol> <li>Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.</li> </ol>	00	. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
-	FOOD EQUIPMENT AND UTENSILS	69	Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.
30	). Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open	00	. and the standard of the standard and the standard the
50	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.		LODGING
-	Rules 4.4.A. and 5.2.C. 2 DEMÉRITS.	70	. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair,
32	2. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Field 5.1.		[] understanding intercomper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
	1 DEMERIT.	7	The [ ] foliets, [ ] lavato es, [ ] showers, were not: [ ] clean, [ ] in good repair. Pules 12.3, and 12.9,D. 2 EMERITS.
-	DISHWASHING		[ ] Lan denser [ ] to vels, were: [ ] not found, [ ] inadequate. Rule 12.4
M	ANUAL DISHWASHING:	DE	2 DE LERITS.
1000	3. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] prefluched Bule 5. C.4.	72	The imputing is no [ ] ean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.
	1 DEMERIT.	74	Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
34	. Dishes/utensils are not being washed in a detergent solution having a temperature of at	75	
	least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.		. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with
35	b. 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.		automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
	Rule 5.1.C.5.a. 4 DEMERITS.	70	4 DEMERITS.
36	<ol> <li>Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine</li> </ol>	16	. [] Life safety code violations: Explain:
00	solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.		Rule 11.1. 5 DEMERITS.
	The measured residual was [ ] ppm and the measured temperature was [ ] °F.		
	Rule 5.1.C5.b. 4 DEMERITS.		ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.		SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
armenta i	ECHANICAL DISHWASHING:		
38	8. Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-		
-	sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.		<u>^1</u>
39	b. 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	D. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.		12600 00
	Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured	1	Cogar
	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.		02/01/1
	. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured	-	03101
	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.	-	At the AA
46	Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	1	The Mr XIA ALMAN
			Thomas A DU In Well

## RUBBISH ontainers were being used. Rule 6.9. 2 DEMERITS. [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS. d to be: [ ] inaccessible to vermin, [ ] easily cleaned, iety. Rules 6.9 and 6.10. 2 DEMERITS. DENT & ANIMAL CONTROL s, [ ] live animals (other than security or guide dogs) e 6.10, and 7.12.G, **4 DEMERITS**. ] doors, [] windows, [] skylights, [] transoms ule 6.10.D. 4 DEMERITS. AINTENANCE OF PHYSICAL FACILITIES ooth, [ ] properly constructed, [ ] in disrepair, 1 DEMERIT. quate, [] fixture(s) not shielded, [] dirty ventilation ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. ssary equipment and articles present. Rule 7.11.A.1. equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. LODGING dequately ventilated, unclean, [ ] in disrepair, spacing. Rules 12.9 and 12.11. 1 DEMERIT. ] showers, were not: [ ] clean, [ ] in good repair. RITS. vere: [ ] not found, [ ] inadequate. Rule 12.4 ] in good repair. Rule 12.9.C. 1 DEMERIT tized and packaged. Rule 12.6. 2 DEMERITS. aters, [] refrigerators, [] clothes dryers, [] floor were not: [] adequately vented, [] equipped with th an automatic control valve. Rule 12.10.

Code Enforcement Officer

Establishment Representative

3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS.	48. [ ] A copy of the current water analysis was not available at the facility.
<ol> <li>[] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.</li> </ol>	<ul> <li>[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.</li> <li>49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.</li> </ul>
5. Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition,	<ol> <li>[] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.</li> <li>50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was</li> </ol>
and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.	[] ppm. Rule 6.1.A.2. 5 DEMERITS.
<ol> <li>[] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.</li> </ol>	51. [] Hot and [] cold water (under pressure) was not provided to the:
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	[] 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.
FOOD PREPARATION AND PROTECTION	Rule 8.1.C.1. 2 DEMERITS.
<ol> <li>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</li> </ol>	
9. Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
<ol> <li>Baw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.</li> </ol>	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	55. (Mobile food units): [ ] waste water storage tank does not have adequate storage.
and following any kind of operation when contamination may have occurred.	Rule 8.1.C.2. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS.	
<ol> <li>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.</li> </ol>	PLUMBING
<ol> <li>Food not protected during storage/display: [] food left uncovered, []] food improperly stored on floor, [] food containers in cold storage double stacked or nested,</li> </ol>	56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly
stored on floor, [ ] food containers in cold storage double stacked or nested,	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
[] 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	<ol> <li>A cross-connection, without backliow device, exists between the drinking and the waste water systems at the: [] faucet hose, [] hot water heater, [] water closets,</li> </ol>
retained, [ ] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	[ ] other: Rule 6.4.C. 5 DEMERITS
15. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.	
2 DEMERITS.	TOILET AND HANDWASH FACILITIES
<ol> <li>[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.</li> </ol>	58. Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies).
	Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	<ol> <li>Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:</li> <li>[ ] male and [ ] female. Rule 6.5 1 DEMERIT.</li> </ol>
<ol> <li>Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.</li> </ol>	60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	maintained, [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not pro- vided [ ] common towel. Rules 6.3. and 6.8 4 DEMERITS.
to 45° or below. The measured temperature was [ ] *F. Rule 2.3.C.3. 5 DEMERITS.	videa [ ] common tower. Hules 0.5. and 0.0 4 DEMERTIS.
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	RUBBISH
temperature was [ ] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	61. [] Inadequate, [], uncovered containers were being used. Rule 6.9. 2 DEMERITS.
2. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured	62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of guestionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
<ol> <li>Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.</li> </ol>	
4. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	
1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
<ol> <li>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.</li> </ol>	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
PERSONNEL	a contraction of the second seco
PERSONNEL 6. No certified food handler/manager. Rules 3.5.	65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms
PERSONNEL 6. No certified food handler/manager, Rules 3.5. 7. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms
PERSONNEL 6. No certified food handler/manager. Rules 3.5. 7. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 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,
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.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> </ul>
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 dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> </ul>
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 dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dity surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.</li> </ul>
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 dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> </ul>
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 dishwashing 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	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dity surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.</li> </ul>
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 dishwashing 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.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation modes, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> </ul>
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 dishwashing 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 improperty: [] stored, [] dispensed, [] handled, [] reused.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation modes, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>LODGING</li> </ul>
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.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>CDGING</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair,</li> </ul>
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 dishwashing 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.         EOOD 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.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> </ul>
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 dishwashing 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.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] laxtories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> </ul>
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 searns), [] 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	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>60. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toiliets, [ ] avatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4</li> </ul>
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 dishwashing 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.         20. 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.         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 improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         DISHWASHING	<ul> <li>65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are; [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.</li> </ul>
PERSONNEL         26. No certified food handler/manager. Rules 3.5.         27. Personnel with: [] communicable disease(s), [] bolis, [] 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 dishwashing 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:         33. Dishes/utensitis not being: [] scraped, [] soaked, [] produstrat. Rule 5.1.9.4.	<ul> <li>65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11, 1 DEMERIT.</li> <li>71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.</li> <li>72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 20 DEMERITS.</li> <li>73. Th c. peting is pot: ] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.</li> </ul>
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 dishwashing 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.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. 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.         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.         33. Dishes/utensils not being: [] scraped, [] soaked, [], pedlusbud. Rule 5.1.9.4. 1 DEMERIT.         34. Dishes/utensils are not being washed in a detergent station having a temperature of at the state sta	<ul> <li>65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. [mproper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. [mproper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [] Toiliets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3, and 12.9.0. 2 DEMERITS.</li> <li>72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thi c. peting is tot: ] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dr. Kle g glasses not sun ply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Get A =</li></ul>
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.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searns), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.         31. Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         DISHWASHING         33. Dishes/utensils not being: [] scraped, [] soaked, [], proflusbud, Rule 5.1.9.4. 1 DEMERIT.         10 PARENTS.         A. Dishes/utensils are not being washed in a detergent strain hang a temperature of att least 120°F. The measured temperature was [] °P. 1.5. C.5. 2 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. The c pating is not: ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Drick g glasses not sun by sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga. A mass ] how valer heaters, [ ] refrigerators, [ ] clothes divers, [ ] floor mass found is elepting room were not: [ ] adequately verted, [ ] equipped with</li> </ul>
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 dishwashing 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.         20. 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.         30. Food/non food contact surfaces of equipment: [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 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:         33. Dishes/utensils not being: [] scraped, [] soaked, [], peclusbud. Rule 5.1.4. 1 DEMERIT.         34. Dishes/utensils are not being washed in a detergent station having a temperature of at least 120°F. The measured temperature was [] ^A. 10.5 C.5. 2 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion [4 or 30 st codes in clean hor water with at temperature of at least 170°F. The measured temperature was [] ^A. 10.5 C.5. 2 DEMERITS.         36. Dishes/utensils are not being	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toiliets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.9 and 12.11. 2 DEMERIT.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thi co peting is not: ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dr. Kle g glasses not sun ply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Git A and sun ply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> </ul>
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.         20. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searns), [] 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.         33. Dishes/utensils not being: [] scraped, [] soaked, [] pediusbust. Rule 5.1.8. 1 DEMERIT.         34. Dishes/utensils are not being washed in a detergent station having a temperature of at least 120°F. The measured temperature was [] ^P. UL 5. C.5. 2 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for 30 st cords in clean not water with at temperature of at least 170°F. The measured temperature vas [] <sup>PF.</sup> Rule 5.1.C.5.a. 4 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2DEMERITS.</li> <li>73. The capeting is pot; clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Drivking glasses not sumply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga A forthows ] how vater heaters, [ ] retrigerators, [ ] clothes drivers, [ ] floor fund as found is sleeping rooms were not: [ ] adequately vented, [ ] equipped with an automatic control valve. Rule 12.10. 4 JUNERITS.</li> <li>76. [ ] Life safety code violations:</li> </ul>
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 dishwashing 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:         33. Dishes/utensils not being: [] scraped, [] soaked, [] pediusbid, Rule 5.1.4.         10EMERITS.         Stored reports was [] P	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. The c-preting is not: ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. The c-preting is not: ] clean, [ ] in good repair. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga. Anatomes ] hot vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor functions is leeping rooms were not: [ ] adequately vented, [ ] equipped with an automatic control valve. Rule 12.10. 4 UEMERITS.</li> <li>75. [ ] Life safety code violations: Explain:</li> </ul>
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 31.4. 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 32.A., 32.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         80. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams).[] not easily cleanable. Rules 4.1.A., 42.A., and 4.2.B. 2 DEMERITS.         81. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         82. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         DISHWASHING         83. Dishes/utensils are not being washed in a detergent station having a temperature of att least 120°F. The measured temperature was [] * A. 5 S. C.5. 2 DEMERITS.         84. Dishes/utensils are not being sanitized by immersion for 30 storeds in clean hor water with at temperature of at least 170°F. The measured temperature was [] * F. Rule 5.1.C.5.a. 4 DEMERITS.         86. 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 was [] *	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2DEMERITS.</li> <li>73. The capeting is pot; clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Drivking glasses not sumply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga A forthows ] how vater heaters, [ ] retrigerators, [ ] clothes drivers, [ ] floor fund as found is sleeping rooms were not: [ ] adequately vented, [ ] equipped with an automatic control valve. Rule 12.10. 4 JUNERITS.</li> <li>76. [ ] Life safety code violations:</li> </ul>
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 dishwashing 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 improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         DISHWASHING         33. Dishes/utensils not being: [] scraped, [] soaked, [] reclusbed. Rule 5.1.4. 1 DEMERIT.         Advise sements is the not being sanitized by immersion for one minute in a clean chlorine with at temperature of at least 170°F. The measured temperature of at least 130°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 [] ] PF. Rule 5.1.C.5.b. 4 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toliets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. The c. peting is not: ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Der king glasses not sun by sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga. A</li></ul>
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 dishwashing 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.         EOOD 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:         33. Dishes/utensils not being: [] scraped, [] soaked, [] pediusbed, Rule 5.1.9.4. 1 DEMERIT.         Automic and being washed in a detergent st biton ha mg a temperature of at least 120°F. The measured temperature was [] PF. S. 5. C. 2 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for 30 st conds in clean not water with at temperature of at least 120°F. The measured temperature of at least 130°F. The measured temperatu	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. The c-preting is not: ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. The c-preting is not: ] clean, [ ] in good repair. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga. Anatomes ] hot vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor functions is leeping rooms were not: [ ] adequately vented, [ ] equipped with an automatic control valve. Rule 12.10. 4 UEMERITS.</li> <li>75. [ ] Life safety code violations: Explain:</li> </ul>
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 dishwashing 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:         33. Dishees/utensils not being: [] scraped, [] soaked, [] produsted. Rule 5.1.9.4. 1 DEMERIT.         A DEMERITS.         34. Dishees/utensils are not being sanitized by immersion for so as iconds in clean fort water with at temperature of at least 170°F. The measured temperature of as [] 0°F. Rule 5.1.C.5.A. 4 DEMERITS.         35. Dishees/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 pm chlorine minimum and at a temperature of at least 130°F. The measured temperature of at least 170°F. The measured tempe	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Th c pating is ot: ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirkidg glasses not sum bly sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga. A 2 Discussion of sum bly sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga. A 2 Discussion of sum bly sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>76. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
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 dishwashing 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:         33. Dishes/utensils are not being washed in a detergent st witon ha ong a temperature of at least 120°F. The measured temperature was [] 9°F. 3.5 S.C. 5.2 DEMERITS.         34. Dishes/utensils are not being sanitized by immersion for 30 si conds in clean not water with at temperature of at least 170°F. The measured temperature was [] 9°F. Rule 5.1.C.5.A. 4 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 pm chlorine minimum and at a temperature was [] 9°F. Rule 5.1.C.5.b. 4 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
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 3.1.4. 5 DEMERITS.         28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] leating, drinking, in food preparation and/or dishwashing 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.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. 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.         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.         33. Dishes/utensils not being: [] scraped, [] soaked, [] upperlusher. Rule 5.1.4.1 DEMERITS.         34. Dishes/utensils are not being washed in a detergent sto tion had ng a temperature of at least 120°F. The measured temperature was [] P. Rule 5.1.C.5. 2 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for 30 sto ds in clean hot water end temperature of at least 130°F. The measured temperature was []	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
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 31.4. 5 DEMERITS.         28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] leating, drinking, in food preparation and/or dish- washing areas. Rules 32.A., 3.2.B., and 3.4.A. 5 DEMERITS.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searns).[] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.         30. Food/non food contact surfaces of equipment: [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         32. Wipping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         33. Dishes/utensils are not being washed in a detergent stortion halling a temperature of at least 120°F. The measured temperature was [] ? F. up 5 C.5. 2 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for one minute in a clean thot water with at temperature of at least 170°F. The measured temperature was [] ? F. Rule 5.1.C.5.b. 4 DEMERITS.         36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solutio	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
PERSONNEL         26. No certified food handler/manager. Rules 3.5.         27. Personnel with:[] communicable disease(s).[] bolis,[] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. 5 DEMERITS.         28. Personnel:[] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] leating, 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.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. 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.         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.         33. Dishes/utensils are not being washed in a detergent sto thon hading a temperature of at least 120°F. The measured temperature was [] P. Mule 5.1.C. 2 DEMERITS.         34. 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 was [] PF. Rule 5.1.C.5.b. 4 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
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 3.1.4. 5 DEMERTS.         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.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searms).[] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.         31. Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         DISHWASHING:         33. Dishes/utensils are not being sanitized by immersion for 30 s conds in clean rol water with at temperature of at least 170°F. The measured temperature of at least 130°F. The measured residual was [] ] ppm and the measured temperature of at least 130°F. The measured residual was [] ] ppm and the measured temperature of at least 130°F. The measured residual was [] ] ppm and the measured temperature of at least 140°F. The measured temperature was [] ] °F. Rule 5.1.0.5.b. 4 DEMERITS.         36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution cont	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
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 3.1.4. 5 DEMERTS.         28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hyglenic 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.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searns), [] not easily cleanable. Rules 4.1.A, 4.2.A., and 4.2.B. 2 DEMERITS.         30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searns), [] not easily cleanable. Rules 4.1.A, 4.2.A., and 4.2.B. 2 DEMERITS.         31. Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         33. Dishes/utensils are not being: [] scraped, [] soaked, [] reutifus fut of at least 120°F. The measured temperature was [] P. Lip 5 C.5. 2 DEMERITS.         34. 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 [] PF. Rule 5.1.C.5.4 DEMERITS.	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
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 3.1.4. 5 DEMERTIS.         28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, dirking, in food preparation and/or dishwashing areas. Rules 3.2.A, 3.2.B., and 3.4.A. 5 DEMERITS.         28. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searms). [] not easily cleanable. Rules 4.1.A. 4.2.A. and 4.2.B. 2 DEMERITS.         31. Single service articles improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         32. Wiping cloths: [] dirty, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         DISHWASHING:         33. Dishes/utensils are not being washed in a delergent stration ha ng a temperature of at least 120°F. The measured lemperature was [] P.F. wip 5 C.5. 2 DEMERITS.         34. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 purchlorine minimum and at a temperature was [] P.F. Rule 5.1.C.5. at DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 purchlorine minimum and at a temperature was [] P.F. Rule 5.1.D.4.0.1	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
PERSONNEL         26. No certified food handler/manager. Rules 3.5.         27. Personnel with:[] communicable disease(s), [] bolls, [] infected wound(s), ] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. 5 DEMERTIS.         28. Personnei: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygiene practice, [] eating, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.         28. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searms), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.         30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searms), [] 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 dioths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         33. Dishes/utensils not being: [] scraped, [] soaked, [] Acclush as fole 5.1.e.4. 1 DEMERIT.         34. Dishes/utensils are not being sanitized by immersion for 30 scods in clean not water with at temperature of at least 170°F. The measured temperature of at least 120°F. The measured temperature was [] ]°F. Rule 5.1.C.5.a. 4 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solu	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Thic e pating is dot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikdig glasses not sum bid vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor function size of sources of the antipode with an automatic control valve. Rule 12.10. 4 INTENTS.</li> <li>74. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>* ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
PERSONNEL         26. No certified food handler/manager. Rules 3.5.         27. Personnel with:[] communicable disease(s), [] bolis, [] 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 dishwashing 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.         20. 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.         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 improperty: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4. and 5.2.C. 2 DEMERITS.         32. Wiping cloths: [] diny, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         32. Wiping cloths: [] diry, [] not stored property in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         33. Dishes/utensils are not being sanitized by immersion for 30 e bords in clean not water with at temperature of at least 120°F. The measured temperature was [] ]*F.         34. 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 temperature was [] ]*F.         35. O.5.A. 4 DEMERITS. </td <td><ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.0. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Th c pating is ot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikida glasses not sum bidy sanitized and packaged. Rule 12.9. 2 DEMERITS.</li> <li>75. Ga. A 2 Danaes [ ] hot vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor fundace s found is sleeping rooms were not: [ ] adequately vented, [ ] equipped with a nutomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul></td>	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.0. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Th c pating is ot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikida glasses not sum bidy sanitized and packaged. Rule 12.9. 2 DEMERITS.</li> <li>75. Ga. A 2 Danaes [ ] hot vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor fundace s found is sleeping rooms were not: [ ] adequately vented, [ ] equipped with a nutomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
DERSONNEL         26. No certified food handler/manager. Rules 3.5.         27. Personnel with:[] communicable disease(s), [] bolls, [] infected wound(s), ] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. 5 DEMERTS.         28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food. [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing 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.         20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searms). [] not easily cleanable. Rules 4.1.A. 4.2.B. and 4.2.B. 2 DEMERITS.         30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searms). [] not easily cleanable. Rules 4.1.A. 4.2.B. 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.         33. Dishes/utensils are not being washed in a detergent sution halong a temperature of at least 100°F. The measured temperature was [] P. S. C.S. 2 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for 30 stored is in clean flow water with at temperature of at least 170°F. The measured temperature was [] P. Rule 5.1.C.S. a. 4 DEMERITS.         36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppom chlorine minimum and at a temperature was [] P. Rule 5.1.D.3.b	<ul> <li>65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation inadequate, [] inxture(s) not shielded, [] dirty ventilation inadequate, [] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] In disrepair, [] undersized, [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [] Toilets, [] leavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [] Hand cleanesers.] Towels, were: [] not found, [] inadequate. Rule 12.4 20EMERITS.</li> <li>73. The c peting is of El clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Driving glasses not surply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ge. A science: ]] hor vater heaters, [] refrigerators, [] clothes divers, [] floor form to be found. Steepi rooms were not: [] adequately vented, [] equipped with a nautomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>75. Circ A science: ]] hor vater heaters, [] refrigerators. [] clothes divers, [] floor form to blood steepi rooms were not: [] adequately vented, [] equipped with a flort method blood steepi rooms were not: [] adequately vented, [] equipped with a nautomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>76. [] Life safety code violations: Explain: Rule 11.1.5 DEMERITS.</li> <li>97. [] Die MERITS.</li> <li>98. [] Die MERITS.</li> <li>99. [] Die MERITS.</li> <li></li></ul>
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 31.4. 5 DEMERTS.         28. Personnel:       [] with dirty hands and/or [] smoking when preparing and serving food.         [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing 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.         29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.         20. 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.         30. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.         31. Single service articles improperly: [] stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.         33. Dishes/utensils are not being washed in a detergent strution haung a temperature of at least 120°F. The measured temperature was [] 9*F. Rule 5.1.C.S. 4 DEMERITS.         34. Dishes/utensils are not being sanitized by immersion for 0 one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured temperature was [] 9*F. Rule 5.1.D.4.b. 1 DEMERITS. <t< td=""><td><ul> <li>65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation inadequate, [] inxture(s) not shielded, [] dirty ventilation inadequate, [] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] In disrepair, [] undersized, [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [] Toilets, [] leavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [] Hand cleanesers.] Towels, were: [] not found, [] inadequate. Rule 12.4 20EMERITS.</li> <li>73. The c peting is of El clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Driving glasses not surply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ge. A science: ]] hor vater heaters, [] refrigerators, [] clothes divers, [] floor form to be found. Steepi rooms were not: [] adequately vented, [] equipped with a nautomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>75. Circ A science: ]] hor vater heaters, [] refrigerators. [] clothes divers, [] floor form to blood steepi rooms were not: [] adequately vented, [] equipped with a flort method blood steepi rooms were not: [] adequately vented, [] equipped with a nautomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>76. [] Life safety code violations: Explain: Rule 11.1.5 DEMERITS.</li> <li>97. [] Die MERITS.</li> <li>98. [] Die MERITS.</li> <li>99. [] Die MERITS.</li> <li></li></ul></td></t<>	<ul> <li>65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.</li> <li>67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation inadequate, [] inxture(s) not shielded, [] dirty ventilation inadequate, [] exhaust tans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] In disrepair, [] undersized, [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [] Toilets, [] leavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [] Hand cleanesers.] Towels, were: [] not found, [] inadequate. Rule 12.4 20EMERITS.</li> <li>73. The c peting is of El clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Driving glasses not surply sanitized and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ge. A science: ]] hor vater heaters, [] refrigerators, [] clothes divers, [] floor form to be found. Steepi rooms were not: [] adequately vented, [] equipped with a nautomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>75. Circ A science: ]] hor vater heaters, [] refrigerators. [] clothes divers, [] floor form to blood steepi rooms were not: [] adequately vented, [] equipped with a flort method blood steepi rooms were not: [] adequately vented, [] equipped with a nautomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>76. [] Life safety code violations: Explain: Rule 11.1.5 DEMERITS.</li> <li>97. [] Die MERITS.</li> <li>98. [] Die MERITS.</li> <li>99. [] Die MERITS.</li> <li></li></ul>
DERSONNEL         26. No certified food handler/manager. Rules 3.5.         27. Personnel with:[] communicable disease(s), [] bolls, [] infected wound(s), ] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.4. 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 dishwashing 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.         20. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open searms). [] 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.         33. Dishes/utensils not being: [] scraped, [] soaked, [] epublushust, Rule 5.1.B. 1 DEMERIT.         34. Dishes/utensils are not being washed in a detergent stration hading a temperature of at least 120°F. The measured temperature was [] PF. Dispect. 2 DEMERITS.         35. Dishes/utensils are not being sanitized by immersion for 30 strates in clean throw water with at temperature of at least 170°F. The measured temperature was [] PF. 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 was [] PF. Rule 5.1.D.3.b. 4 DEMERITS.         37. No chemicai test kif	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> <li>71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.0. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.</li> <li>73. Th c pating is ot:] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Dirikida glasses not sum bidy sanitized and packaged. Rule 12.9. 2 DEMERITS.</li> <li>75. Ga. A 2 Danaes [ ] hot vater heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor fundace s found is sleeping rooms were not: [ ] adequately vented, [ ] equipped with a nutomatic control valve. Rule 12.10. 4 DEMERITS.</li> <li>75. [ ] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.</li> <li>• ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS</li> </ul>
Display and the provided in the property of the provided in the	<ul> <li>65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERTTS.</li> <li>CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES</li> <li>66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [] dirty surfaces. Rules 7.1.7.6.1 DEMERTT.</li> <li>67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] litters, [ ] exhaust fans. Rules 7.6.7.9.7.10. 1 DEMERIT.</li> <li>68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.</li> <li>69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.</li> <li>70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>71. The [ ] Toilets, [ ] lavatories, ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.</li> <li>72. [ ] Hand cleansers, ] Towels, were: [ ] not found, [ ] inadequate. Rule 12.4 20 DEMERITS.</li> <li>73. The orpeuing is of P clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.</li> <li>74. Orderents. ] Into which relaters, ] Infringentors, ] Informations. [ ] thoor Mindo is leaping rooms were not: [ ] adequately vented, [ ] equipped with an automatic control valve. Rule 12.10. 4 UEXTENSES. ] Powers are not seen on the latest and packaged. Rule 12.6. 2 DEMERITS.</li> <li>75. Ga. Actinates ] Index value heaters. ] Interingentors, ] Interingentors. ] Interingentors. ] Interiment of the set [ ] explaint: Rule 11.1.5 DEMERITS.</li> <li>76. [ ] Life safety code violations: Explaint: Rule 11.1.5 DEMERITS.</li> <li>97. [ ] Life safety code violations: Explaint: Rule 11.1.5 DEMERITS.</li> <li>97. [ ] Life safety code violations: Explaint: Rule 11.1.5 DEMERITS.</li> <li>97. [ ] Life safety code violations: Explaint: Rule 11.1.5 DEMERITS.</li> <li>97. [ ] Life safety code violations: Explaint: Rule 11.1.5 DEMERITS.</li></ul>