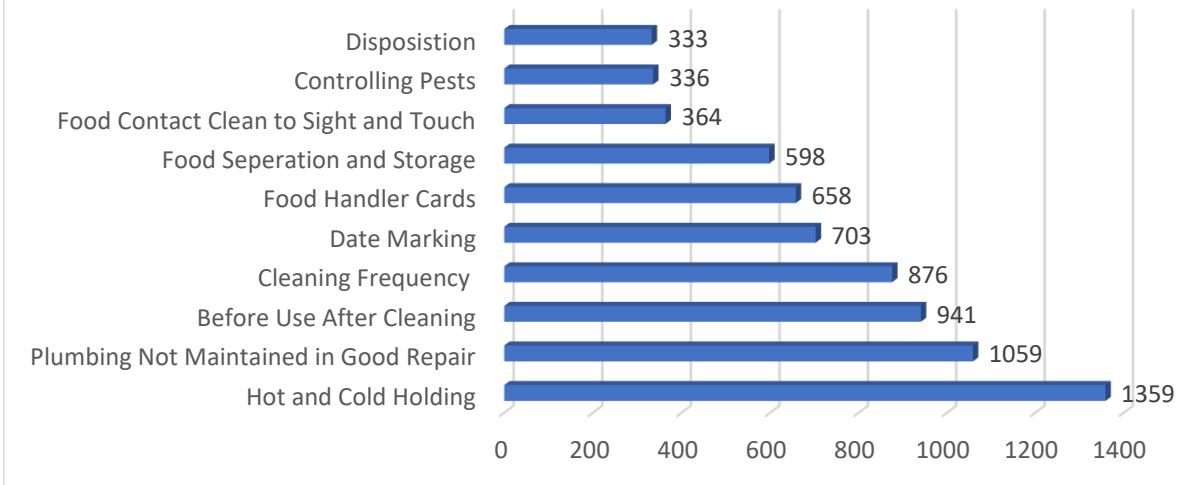


Number of Critical Violations



Hot and Cold Holding - Hot foods not kept above 135F and / or cold foods not kept 41F.

Plumbing Not Maintained in Good Repair - Plumbing leaks, backups, or system not maintained properly.

Before Use After Cleaning - Food contact surfaces not properly sanitized after cleaning. No sanitizer set up or below proper concentration.

Cleaning Frequency - Food contact surfaces not cleaned at the required frequency.

Date Marking - Ready to eat foods stored in the establishment over 24 hours not date marked properly.

Food Handler Cards - At the time of inspection, 80% of food handlers did not possess certification, and no certified manager onsite.

Food Handler Cards - At the time of inspection, 80% of food handlers did not possess certification, and no certified manager onsite.

Food Separation and Storage - Foods not stored according to the food code (raw product stored above ready to eat foods.)

Food Contact Clean to Sight and Touch - Food contact surfaces not clean to sight and touch. Visible debris on clean tableware or dishes.

Controlling Pests - Pests not adequately controlled. Visible evidence of pests.

Disposition - Ready to eat foods, prepared in house not disposed of after 7 days.

<u>Violation</u>	<u>Number of Critical Violations</u>
Hot and Cold Holding	1359
Plumbing Not Maintained in Good Repair	1059
Before Use After Cleaning	941
Cleaning Frequency	876
Date Marking	703
Food Handler Cards	658
Food Separation and Storage	598
Food Contact Clean to Sight and Touch	364
Controlling Pests	336
Disposition	333