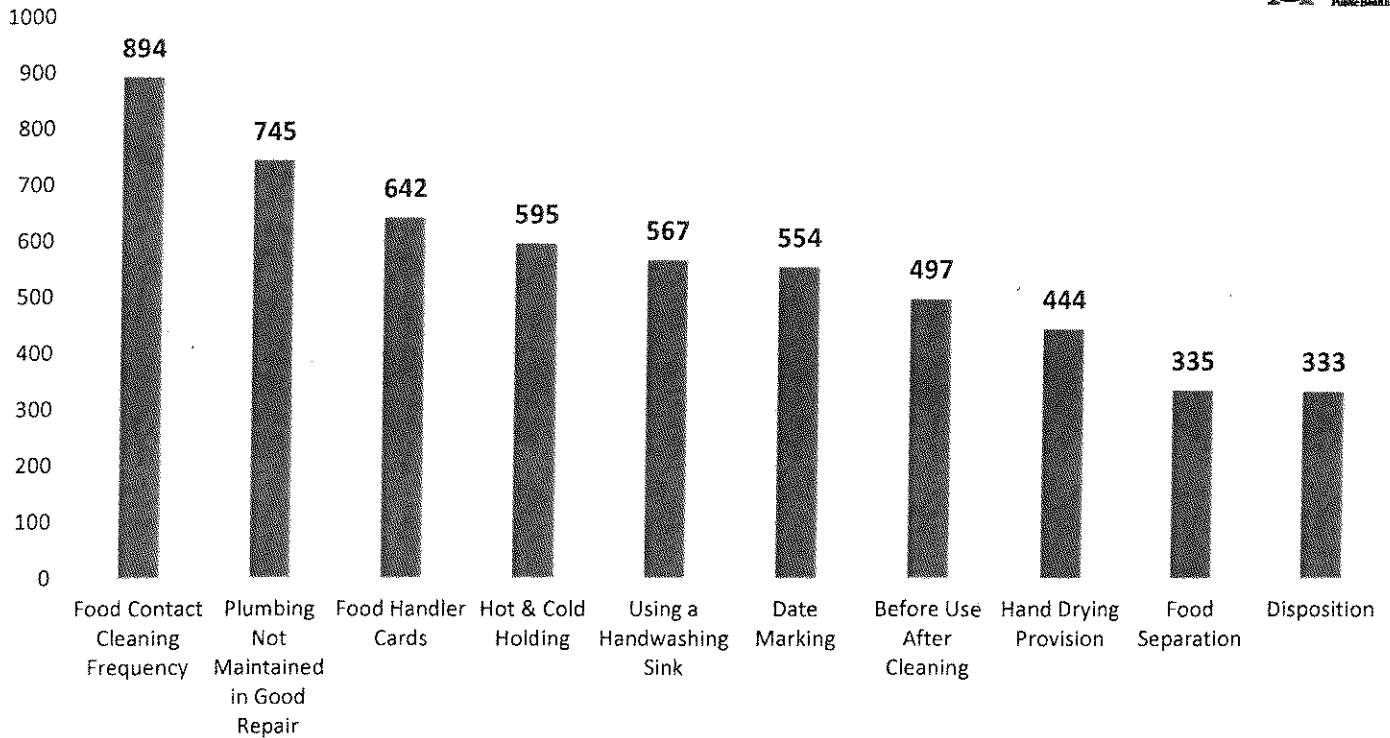


Top 10 Critical Violations Cited During Routine Inspections 2021



Violation Definition

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

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

Food Handler Cards – At the time of inspection, 80% of Food Handlers did not possess certification and/or no certified Food Manager onsite.

Hot and Cold Holding – Hot foods not kept above 135°F and/or cold foods not kept below 41°F.

Using a Handwashing Sink – A handwashing sink used for other purposes than handwashing.

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

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

Hand Drying Provision – No way to dry hands at a handwashing sink.

Food Separation – Foods not separated according to the Food Code (raw product stored above ready to eat foods).

Disposition – Ready-to- eat foods prepared at establishment not disposed of after 7 days.