

Top 10 Violations Found During Routine Inspections

- 10.** Food improperly labeled. Food not dated.
- 9.** Foods allowed to cool at improper temperatures.
- 8.** Single service items improperly stored or are not inverted.
- 7.** Food contact surfaces not clean.
- 6.** No thermometers in cooler; thermometers damaged or not calibrated.
- 5.** Food stored on floor.
- 4.** Managers and employees not wearing gloves.
- 3.** Cold and hot foods out of temperature.
- 2.** Raw foods stored above or next to cooked foods.
- 1.** Not having proper certification

