		Items:	Violat	ions re	eceive	a sc	ore of	"1",	other	wise	blank			
Date Insp	Facility	1	3	4	7	9	11	13		26	30	34	60	score
	blank													
4/1	Parkside Café													97
4/1	Frankie's				1									93
4/5	7-Eleven													98
4/7	Sunfat				1		1			1				91
4/7	M&M Deli													97
4/7	Rodd's													96
4/7	Café Buono													95
4/13	Greers Chicken				1					1	1			87
4/18	Countryside Manor													98
	American Legion													93
4/20	Stop N Shop Pine St.				1					1				89
	Hometown Pizza		1	1	1		1	1		1			1	66
4/25	Fuji Japanese		1		1					1	1			77
	Moe's								1					92
	Bon Sai					1								94
•	Hometown Pizza													97
-	Crystals Diner			1		1					1			90
	The Willows at Double Tree		1		1				1					88
	New Century Buffet				1					1				88
	Gino's Pizza					1				1				90
	Emily's Catering				1	1				1				86
	Bristol Ice Cream Churn									1				92
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	score
	sumof times	0	3	2	9	4	2	1	2	9	3	0	1	
	count	0	0	0	0	0	0	0	0	0	0	0	0	C
average (p	percent)	0	14	9	41	18	9	5	9	41	14	0	5	13.75
Vov														
Key	Approved course, wholesees	nonad	ultorot	od	-									
4	Approved source, wholesome, nonadulterated Potentailly hazardous food meets temperature requirements during storage, preparation, display, service a													
		eets ten	iperati	ure rec	uiren	ients	aurir	ig sto	rage,	prep	aration	, aispi	ay, se	rvice an
	transportation.				41.				: -1 -	_1				
7	Adequate facilities to maintai	•												
_	Food protected during storage, preparation, display, service and transportation.													
9	Handling of food minimized.													
11	Toxic chemicals, storage, hand													
13	Handwashing facilities provid			ned, cl	ean.									
24	Sanitization rinse (hot water - chemical)													
26	Food-contact surfaces clean.													
30	Hot and cold water under pressure, provided as required.													
34	No cross connections, back sig													