



Food Inspection Report

County of San Diego, Department of Environmental Health
 P.O. Box 129261, San Diego, CA 92112-9261
 (858) 505-6900 (800) 253-9933 www.sdcdeh.org

Inspection Date: **11/16/2021**
 Record ID: **DEH2017-FFPP-008511**
 Business Type: **Restaurant Food Facility**
 Guidesheet ID:
 Inspection Sequence Number: **6624318**

Record Name UPTOWN TAVERN			
Address 1236 UNIVERSITY AVE	City SAN DIEGO	Zip 92103	Inspection Type Routine
Owner ETC ADVENTURES LLC	Record Expiration Date 08/31/2022		Inspection Status Complete
Record Status Permit Renewed	Number Of Employees 44		Time

RISK FACTORS AND INTERVENTIONS

In = In Compliance Out = Out of Compliance N/O = Not Observed N/A = Not Applicable
 MAJ OUT = Major Violation Observed MIN OUT = Minor Violation Observed COS = Corrected on Site SA = Suitable Alternative PTS = Points

DEMONSTRATION OF KNOWLEDGE	MAJ OUT	MIN OUT	COS SA	PTS	PTS EARNED	SUPERVISION	OUT	PTS	PTS EARNED
In 1a. Food Safety Certification & Exp MICHAEL SALT MEN 04/22/2024		<input type="checkbox"/>		2	2	24. Person in charge present & performs duties	<input type="checkbox"/>	1	1
In 1b. Food Handler Training		<input type="checkbox"/>		2	2	PERSONAL CLEANLINESS			
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						25. Personal cleanliness & hair restraints	<input type="checkbox"/>	1	1
In 2. Communicable disease - reporting, restrictions & exclusions		<input type="checkbox"/>		4	4	GENERAL FOOD SAFETY REQUIREMENTS			
In 3. No discharge from eyes, nose or mouth		<input type="checkbox"/>		2	2	26. Approved thawing methods used, frozen food	<input type="checkbox"/>	1	1
In 4. Proper eating, tasting, drinking or tobacco use		<input type="checkbox"/>		2	2	27. Food separated and protected	<input type="checkbox"/>	1	1
PREVENTING CONTAMINATION BY HANDS						28. Fruits & vegetables washed	<input type="checkbox"/>	1	1
In 5. Hands clean & properly washed; gloves used properly		<input type="checkbox"/>		4	4	29. Toxic substances - properly identified, stored, used	<input type="checkbox"/>	1	1
Out 6. Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>		2	0	FOOD STORAGE/DISPLAY/SERVICE			
TIME AND TEMPERATURE RELATIONSHIPS						30. Food storage; food storage containers identified	<input type="checkbox"/>	1	1
In 7. Proper hot & cold holding temperatures <input type="checkbox"/> Hot <input type="checkbox"/> Cold		<input type="checkbox"/>		4/2	4	31. Consumer self-service	<input type="checkbox"/>	1	1
In 8. Time as a public health control - procedures & records		<input type="checkbox"/>		4/2	4	32. Food properly labeled & honestly presented	<input type="checkbox"/>	1	1
In 9. Proper cooling methods		<input type="checkbox"/>		4	4	EQUIPMENT/UTENSIL/LINENS			
In 10. Proper cooking time & temperatures		<input type="checkbox"/>		4	4	33. Nonfood contact surfaces clean	<input type="checkbox"/>	1	1
In 11. Proper reheating procedures for hot holding		<input type="checkbox"/>		4	4	34. Warewashing facilities -installed, maintained, used; Test strips available	<input type="checkbox"/>	1	1
PROTECTION FROM CONTAMINATION						35. Equipment / Utensils -approved, installed, good repair, capacity	<input type="checkbox"/>	1	1
In 12. No returned and reserve of food		<input type="checkbox"/>		2	2	36. Equipment/ Utensils/ Linens - storage, use	<input type="checkbox"/>	1	1
In 13. Food in good condition, safe & unadulterated		<input type="checkbox"/>		4/2	4	37. Vending machines	<input type="checkbox"/>	1	1
In 14. Food contact surfaces clean & sanitized <input checked="" type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quat <input type="checkbox"/> Iodine <input type="checkbox"/> High Temp Location & Concentration/Temp DISHWASHER: 100 PPM		<input type="checkbox"/>		4/2	4	38. Adequate ventilation/ Lighting - designated areas, use	<input type="checkbox"/>	1	1
FOOD FROM APPROVED SOURCES						39. Thermometers -provided, accurate	<input type="checkbox"/>	1	1
In 15. Food obtained from approved source		<input type="checkbox"/>		4	4	40. Wiping cloths -properly used, stored	<input type="checkbox"/>	1	1
In 16. Compliance with shell stock tags, condition, display <input type="checkbox"/> Oysters <input type="checkbox"/> Mussels <input type="checkbox"/> Clams <input type="checkbox"/> Other		<input type="checkbox"/>		2	2	PHYSICAL FACILITIES			
In 17. Compliance with Gulf Oyster Regulations		<input type="checkbox"/>		2	2	41. Plumbing -proper backflow devices	<input type="checkbox"/>	1	1
CONFORMANCE WITH APPROVED PROCEDURES						42. Garbage & refuse - properly disposed, facilities maintained	<input type="checkbox"/>	1	1
In 18. Compliance with: <input type="checkbox"/> Variance <input type="checkbox"/> Specialized Process <input type="checkbox"/> HACCP Plan		<input type="checkbox"/>		2/2	2	43. Toilet facilities -properly constructed, supplied, clean	<input type="checkbox"/>	1	1
CONSUMER ADVISORY						44. Premises, personal / cleaning items, vermin-proofing	<input type="checkbox"/>	1	1
In 19. Consumer advisory provided for raw or undercooked foods		<input type="checkbox"/>		2	2	PERMANENT FOOD FACILITIES			
HIGHLY SUSCEPTIBLE POPULATIONS						45. Floor, walls and ceilings - built, maintained, clean	<input type="checkbox"/>	1	1
In 20. Licensed health care facilities / public & private schools - prohibited foods not offered		<input type="checkbox"/>		4	4	46. No unapproved private homes / living or sleeping quarters	<input type="checkbox"/>	1	1
WATER/HOT WATER						SIGN REQUIREMENTS			
In 21. Hot & cold water available Handsink: 100 Warewashing sink: 126		<input type="checkbox"/>		4/2	4	47. Grade card, signs, last inspection report available	<input type="checkbox"/>	1	1
LIQUID WASTE DISPOSAL									
In 22. Sewage & wastewater properly disposed		<input type="checkbox"/>		4/2	4				
VERMIN									
In 23. No rodents, insects, birds or animals		<input type="checkbox"/>		4/2	4				

Inspection Score: **98%**
 Grade: **A**

ITEM	LOCATION	TEMP(°F)	ITEM	LOCATION	TEMP(°F)
Raw ground beef	Walk-in cooler	39	Raw chicken	Walk-in cooler	39
Sliced tomato	Prep.-top cooler	41	Asiago cheese	Prep.-top cooler	41
Raw chicken	Reach-in cooler	41	Cooked chicken strip 1	Fryer	192
Cooked chicken strip 2	Fryer	195	Angus beef	Grill	172

Observations and Corrective Actions	Routine
inspection. Inspection report will be emailed to facility operator using the email on file.	
- For up-to-date information about COVID-19, including resource documents such as the Public Health Order, frequently asked questions, informational posters, and guidance visit www.coronavirus-sd.com .	
- Immediately report all confirmed and presumptive COVID-19 cases to DEHQ by calling (858) 505-6814 or by emailing fhdepi@sdcounty.ca.gov .	

Risk Factor/ Violation:	6. Adequate handwashing facilities supplied & accessible
Observation:	- A couple of front bar handsinks single-use paper towels were not in dispensers.
Corrective Action:	- Provide single-use dispensers for handsinks.



- Discussed with owner proper hand washing and glove use procedures.

Empty rectangular box for notes or observations.

Complete

Site Investigation

- A site investigation was conducted for a complaint of uncooked chicken, patio structure in poor repair, and food employee's working sick. Specialist observed proper cooking temperatures and thermometer probes. The front patio was hit by a driver on 11/7/2021 but the owner has removed all the seating and customers are not allowed in the patio; patio will be remodeled as soon as they obtain City of San Diego corresponding agency. Specialist did not observed any employees working sick at time of the inspection. Reviewed with owner employee health and hygiene practices (including reporting of illness, hand washing, proper glove use, and hair restraints). Complaint was found to be not justified.

Received By	Jessica Wight-Carter	Signature		Title	Partner
Specialist	Diego Velasquez	Signature		Phone	858-247-6498

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FIRST PAGE OF THIS FORM.
THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

DEMONSTRATION OF KNOWLEDGE

1a. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food shall have an owner or employee who has passed an approved food safety certification examination. Certified individuals shall be recertified every five years. (113947-113947.1)
1b. All food handlers shall possess a valid food handler training certificate, or an in-house food handler exam within 10 calendar days of employment or change of food safety certified person. (113947.5, SDCC 61.114)

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

Major Violations Include: Failure to report or comply with exclusions or restrictions as required in these sections would result in a major violation.
2. Food employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113949.5, 113950, 113950.5, 113973(a))
3. Food employees experiencing, while at work in a food facility, persistent sneezing, coughing, or runny nose, and that cannot be controlled by medication, shall not work with exposed food, clean equipment, utensils or linens or unwrapped single-use utensils. (113974)
4. Food employees shall eat, drink, or use any form of tobacco only in designated areas where contamination of non-prepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result. (113977)

PREVENTING CONTAMINATION BY HANDS

Major Violations Include: Hand washing not performed as specified in Section 113953.3.
5. Food employees are required to wash their hands: before beginning work; before handling food/equipment/utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113968, 113973) Bare hand contact with ready-to-eat foods is minimized and gloves are used properly. (113961) Food employees with artificial nails, nail polish, rings (other than a plain band) observed preparing unpackaged food or clean utensils without use of gloves. (113973(a))
6. Handwashing soap and sanitary single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f))

TIME AND TEMPERATURE RELATIONSHIPS

Major Violations Include: Multiple potentially hazardous foods (two or more food items in separate containers or compartments) or pooled eggs held at temperatures of 50°F to 130°F without any other intervention. Food that has been time marked and has exceeded the time marked. Potentially hazardous foods being improperly cooled; potentially hazardous foods not cooked or reheated as required.
7. Potentially hazardous foods shall be held at or below 41°F / 45°F or at or above 135°F without any other intervention (113996, 113998, 114037, 114343(a)), except foods approved for holding at 130°F or 45°F.
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)
9. All potentially hazardous food shall be rapidly cooled from 135°F to 41°F within 6 hours, and during this time the decrease from 135°F to 70°F shall occur within two hours. Cooling shall be by one or more of the following methods: placing the food in shallow pans; separating the food into smaller portions; using rapid cooling equipment; using containers that facilitate heat transfer; adding ice as an ingredient; using ice paddles; or inserting appropriately designed containers in an ice bath and stirring frequently. (114002, 114002.1)
10. Comminuted or injected meats, raw eggs for later service shall be heated to 155°F for 15 sec. Single pieces of meat, fish and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F for 15 sec. Fruits and vegetable cooked for hot holding shall be cooked to 135°F. Roasts cooked as specified. (114004, 114008, 114010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of at least 165°F for 15 seconds. (114014, 114016)

PROTECTION FROM CONTAMINATION

Major Violations Include: Any violation of sections when actual contamination or adulteration of food has occurred. Improper sanitization of food-contact surfaces; improper warewashing; contamination of food-contact surfaces that could result in food contamination; failure to sanitize food-contact surfaces between each use.
12. Unpackaged food that has been served shall not be re-served or used for human consumption unless it is a non-potentially hazardous food dispensed in an approved manner. (114079)
13. No employee shall commit any act that may contaminate or adulterate food, food-contact surface, or utensils. (113967) Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254.3)
14. All food-contact surfaces of utensils and equipment shall be cleaned and sanitized as required. (113984(e), 114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115(a-b, d), 114117, 114121, 114125(b), 114141)

FOOD FROM APPROVED SOURCES

Major Violations Include: Any food from an unsafe or unapproved source, violation of Gulf Oyster regulation requirements, violation of shellfish tag requirements or improper wet storage of shellfish.
15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)
16. Shell stock shall have complete certification tags and shall be properly labeled, stored and displayed. (114039 – 114039.5)
17. Comply with Gulf Oyster seasonal ban and warning requirements. [Title 17 CA Code of Regulations (CCR) 13675, 113707]

CONFORMANCE WITH APPROVED PROCEDURES

Major Violations Include: Food facility found not operating with a HACCP or variance plan as required.
18. HACCP Plan is required for curing, using additives, or smoking for presentation; operating a molluscan shellfish tank; custom processing of animals. Packaging potentially hazardous foods using reduced oxygen packaging or acidifying food using water activity requires a department approved HACCP plan. (114057, 114057.1, 114417.6, 114419)

CONSUMER ADVISORY

19. Ready-to-eat food containing raw or undercooked food may be served if the facility notifies the consumer in writing of the significantly increased risk of consuming those foods by way of a disclosure and reminder. (114012, 114093)

HIGHLY SUSCEPTIBLE POPULATIONS

Major Violations Include: Unpasteurized juice, fluid milk or dry milk is served; ready-to-eat foods that contain raw food of an animal origin, partially cooked food, or raw seed sprouts are served.
20. Prohibited foods may not be offered in licensed health care facility and a public or private school cafeteria. (114091)

WATER / HOT WATER

Major Violations Include: Hot water at warewashing sinks is measured at the faucet less than 110°F; contaminated water supply; no potable water is available at facility.
21. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (114099.2(b), 114163(a), 114189, 114192, 114192.1, 114195) Warm water is available at hand washing sinks through a mixing valve or combination faucet at a temperature of at least 100°F. (113953(c), 113941)

LIQUID WASTE DISPOSAL

Major Violations Include: Overflows or backups of sewage/wastewater into the food facility that can result in contamination of food-contact surfaces and adulteration of foods and/or warrants immediate closure. Overflowing or clogged grease trap/interceptor. Lack of operable toilet facilities.
22. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. (114197)

VERMIN

Major Violations Include: Presence of cockroaches, mice, rats, flies and similar vermin that are disease carrying within the food facility as evidence by actual live bodies, fresh droppings or vomitus, urine stains, or gnaw marks, that has resulted or would likely result in contamination to food, equipment, packaging, or utensils.
23. Each food facility shall be kept clean and free of vermin: rodents (rats, mice), cockroaches, flies. The presence of live animals shall be in accordance with the law. (114259.1, 114259.4, 114259.5)

SUPERVISION

24. A person in charge shall be present at the food facility during all hours of operation. (113856, 113945-113945.1, 113984.1, 114075) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets.

PERSONAL CLEANLINESS

25. All food employees preparing, serving, or handling food or utensils shall wear hair restraints, except for employees, such as counter staff who only serve beverages and wrapped prepackaged foods, hostesses and wait staff, if they present a minimal risk of contaminating non-prepackaged food, clean equipment, utensils, linens and unwrapped single-use articles. (113969) Food employees shall wear clean outer clothing to prevent contamination. (113971)

GENERAL FOOD SAFETY REQUIREMENTS

26. Frozen potentially hazardous food shall be thawed under refrigeration that maintain the food temperature at 41°F or below; completely submerged under cold running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to flush loose particles; in microwave oven immediately followed by immediate preparation; as part of cooking process. (114018, 114020)
27. All food shall be separated and protected from contamination. (113984(a-f), 113986, 114060, 114067(a, d-e, j), 114069(a-b), 114077, 114089.1(c), 114143(c), 114145(g))
28. Produce shall be thoroughly washed in potable water prior to preparation. (113992)
29. All poisonous substances and cleaning compounds shall be properly labeled; used and stored separate from food, utensils, packing material and food-contact surfaces; approved for use in a food facility; and shall not be reused to store food or utensils. (114254, 114254.1, 114254.2)

FOOD STORAGE / DISPLAY / SERVICE

30. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6 inches above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))
31. Unpackaged food shall be displayed and dispensed for consumer self-service in a manner that protects the food from contamination. (114063, 114065)
32. Any food is misbranded if its labeling is false or misleading, or if it is not labeled according to law. (114087, 114089, 114089.1(a-b), 114090, 114093.1, 114379-114379.60)

EQUIPMENT / UTENSILS / LINENS

33. All nonfood-contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue and debris. (114115(c))
34. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f-g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)
35. All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (113961(b), 113973, 114039.5, 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
36. All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 – 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5, Public Resources Code 42270)
37. Each vending machine shall be approved and have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least the past 30 days. (114145)
38. Exhaust hoods shall be provided to remove odors, smoke, grease, heat and vapors and be approved by the enforcement agency. (114149.1) Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. (114149) Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in food or utensil washing areas shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)
39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer accurate to +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)
40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3(d-e))

PHYSICAL FACILITIES

41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)
42. All food waste and rubbish shall be kept in leakproof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site food consumption if constructed after January 1, 2004. (114250, 114250.1, 114276) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided.
44. The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be constructed, equipped, maintained and operated to prevent the entrance and harboring of vermin. (114123, 114143(a-b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

PERMANENT FOOD FACILITIES

45. The walls/ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143(d), 114266, 114268, 114268.1, 114271, 114272)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)

SIGN REQUIREMENTS

47. A copy of the most recent routine inspection report must be made available to customers. (113725.1) Handwashing signs shall be posted at hand sinks. (113953.5) No smoking signs shall be posted in food preparation, food storage, and warewashing areas. (113978) Permit and grade card posted. (114381(e), SDCC 61.108)

COMPLIANCE AND ENFORCEMENT

Major Violations Include: Food facility is operating without a valid permit.
Plan Review Required. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)
No Valid Permit. A food facility shall not be open for business without a valid permit. (114067(b-c), 114381(a), 114387)
Impoundment. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
Hearing Scheduled. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

FACILITIES WITH REPEATED VIOLATIONS, REPEATED SCORES BELOW 90%, OR REPEATED CLOSURES MAY BE SUBJECT TO FURTHER ENFORCEMENT ACTION