

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WOK N ROLL	REGULAR	2019-01-22	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
WOK N ROLL	REGULAR	2022-03-23	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
WOK N ROLL	REGULAR	2023-01-12	Yes	2-102.12	No Certified Food Protection Manager.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-501.11	Equipment in disrepair.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				5-201.11	Plumbing improperly installed/maintained. (Unacceptable materials used)	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
WOK N ROLL	REGULAR	2023-01-25	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-601.11.(B)	Food contact surfaces of cooking equipment not clean.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
WOK N ROLL	FOLLOW_UP_FULL	2023-02-10	Yes	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-101.11	Food is adulterated, not safe or honestly presented.	C
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-601.11.(B)	Food contact surfaces of cooking equipment not clean.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
WOK N ROLL	FOLLOW_UP_FULL	2023-06-20	No	5-205.11.(A)	Hand wash facility not accessible.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-304.11	Food not contacting only clean equipment and utensils.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
WOK N ROLL	REGULAR	2023-10-11	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
WOK N ROLL	REGULAR	2024-01-17	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N