

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2018-07-17	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2019-03-11	Yes	2-102.11.(A).(B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-302.11.(A).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-304.11	Food not contacting only clean equipment and utensils.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-302.11	Inadequate number of utensils provided for buffet/salad bar.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				3-302.11.(A).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				3-304.12	Improper between-use storage of in-use utensils.	N

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				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2019-06-18	No	3-302.11.(A).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2019-10-16	No	4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2019-12-12	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	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
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2020-01-22	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-603.16	Correct rinsing procedures not being followed.	N
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2021-09-16	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
NEW FAT DA RESTAURANT & HAPPY CHINA BUFFET	REGULAR	2024-02-09	No	2-103.11.(K)	The Person in Charge did not ensure that consumers are notified that clean tableware is to be used when returning to self service areas.	N
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				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
				4-501.11	Equipment in disrepair.	N
				6-501.11	The physical facilities are in disrepair.	N