

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHABA THAI CUISINE	REGULAR	2020-01-21	Yes	5-203.11	Inadequate number of hand wash facilities.	C
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.13	Improper thawing.	N
				4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit )	N
				3-305.11	Food not protected from contamination during storage.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
CHABA THAI CUISINE	REGULAR	2020-02-21	No	5-203.11	Inadequate number of hand wash facilities.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.13	Improper thawing.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
CHABA THAI CUISINE	REGULAR	2024-01-22	Yes	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-501.19.(B).(4)	Food in unmarked containers or packages not marked or that exceed 4 hour limit are not discarded.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-304.14.(E)	Wiping cloths sanitizer containers not used in a manner that prevents contamination of food, equipment, or utensils.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N