

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WING LEE	REGULAR	2020-02-13	Yes	3-304.11	Food not contacting only clean equipment and utensils.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-501.16.(B)	Ware washing sink not cleaned/sanitized between uses.	N
				4-302.14	No chemical test kit available.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.15	Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.	C
				6-501.12	The physical facilities are not clean.	N
WING LEE	FOLLOW_UP_FULL	2020-03-03	No	4-302.14	No chemical test kit available.	N
WING LEE	REGULAR	2023-09-13	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-302.14	No chemical test kit available.	N
				6-501.12	The physical facilities are not clean.	N