

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FORTUNE COOKIE RESTAURANT	NEWOWNER	2022-02-16	Yes	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	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
				3-501.15	Cooked foods improperly cooled.	N
				3-501.13	Improper thawing.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				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
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
FORTUNE COOKIE RESTAURANT	FOLLOW_UP_FULL	2022-12-12	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	N

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				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
				4-501.11	Equipment in disrepair.	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
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-202.11	Lights not shielded.	N
FORTUNE COOKIE RESTAURANT	FOLLOW_UP_FULL	2023-01-11	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-202.11	Lights not shielded.	N
FORTUNE COOKIE RESTAURANT	REGULAR	2023-08-30	No	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

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				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
FORTUNE COOKIE RESTAURANT	FOLLOW_UP_FULL	2023-11-30	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				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
				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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				3-501.15	Cooked foods improperly cooled.	N
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	N
				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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-903.11.(D)	Clean equipment and utensils, laundered linens stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.16.(B)	Ware washing sink not cleaned/sanitized between uses.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.12	The physical facilities are not clean.	N
FORTUNE COOKIE RESTAURANT	FOLLOW_UP_FULL	2023-12-01	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
				3-304.12	Improper between-use storage of in-use utensils.	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
FORTUNE COOKIE RESTAURANT	REGULAR	2024-01-18	No	4-501.114.(A).(1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	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
				4-302.14	No chemical test kit available.	N
				5-203.14	Backflow prevention device not installed when required.	C
FORTUNE COOKIE RESTAURANT	REGULAR	2024-02-22	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
				3-501.15	Cooked foods improperly cooled.	N
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	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
				6-501.12	The physical facilities are not clean.	N