

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ORCHID RESTAURANT	REGULAR	2019-06-13	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	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
				4-601.11.(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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
ORCHID RESTAURANT	NEWOWNER	2019-08-26	No	3-603.11.(C)	Consumer advisory does not contain the required wording.	C
ORCHID RESTAURANT	REGULAR	2020-03-04	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-603.11.(A)	There is no consumer advisory.	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
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				6-501.12	The physical facilities are not clean.	N
ORCHID RESTAURANT	NEWOWNER	2021-08-06	No	4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
ORCHID RESTAURANT	REGULAR	2022-10-07	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-501.14.(A)	Ventilation not clean.	N