

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
POMS THAI RESTAURANT	REGULAR	2022-03-01	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N