

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THAI FOR YOU LLC	REGULAR	2019-04-09	No	6-501.19	Toilet room door is not closed.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(2)	Wiping cloths not laundered daily.	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
THAI FOR YOU	REGULAR	2022-01-18	No	3-304.12	Improper between-use storage of in-use utensils.	N
THAI FOR YOU	REGULAR	2024-01-29	No	4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-302.14	No chemical test kit available.	N
				6-501.12	The physical facilities are not clean.	N