

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RED CURRY THAI	REGULAR	2019-11-21	No	5-205.11.(A)	Hand wash facility not accessible.	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
				3-302.11.(A). (5).(B)	Food stored in packages, covered containers or wrappings subject to cross contamination.	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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-502.13.(A)	Single service/use articles are being reused.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.16	Mops are not being properly stored.	N
RED CURRY THAI	REGULAR	2020-08-06	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				3-305.13	Vended food in other than original package.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.11	Equipment in disrepair.	N

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				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				4-601.11.(B)	Food contact surfaces of cooking equipment not clean.	C
				5-203.13	Inadequate number of service sinks.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-303.11	Insufficient lighting provided.	N
RED CURRY THAI	REGULAR	2022-09-21	Yes	5-205.11.(A)	Hand wash facility not accessible.	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
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				3-602.11.(A). (B)	Packaged food not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.11	Equipment in disrepair.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				5-403.12	Non-sewage liquids not properly drained.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
RED CURRY THAI	FOLLOW_UP_FULL	2022-10-07	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C

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				3-603.11.(A)	There is no consumer advisory.	C
				7-209.11	Employees are not storing their personal care items in facilities as specified under 6-305.11.(B).	N
				3-601.11	Packaged food not properly identified.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N