

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PEKING	REGULAR	2018-05-10	No	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.(C)	Nonfood contact surfaces are not clean.	C
PEKING	REGULAR	2019-07-30	No	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
				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
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				5-202.11.(B)	Plumbing fixtures such as hand washing sinks, toilets, or urinals not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
PEKING	FOLLOW_UP_FULL	2020-02-24	No	3-302.11.(A).(5).(B)	Food stored in packages, covered containers or wrappings subject to cross contamination.	N
				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
PEKING	REGULAR	2024-03-14	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.13.(A).(B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N