

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JO JOS THAI KITCHEN	REGULAR	2020-03-09	Yes	2-102.12	No Certified Food Protection Manager.	N
				5-203.11	Inadequate number of hand wash facilities.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-901.11.(B)	Wiping cloths are being used to dry utensils.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.15	Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.	C
JO JOS THAI KITCHEN	FOLLOW_UP_FULL	2020-09-29	No	5-203.11	Inadequate number of hand wash facilities.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
JO JOS THAI KITCHEN	REGULAR	2024-01-12	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.19.(B).(4)	Food in unmarked containers or packages not marked or that exceed 4 hour limit are not discarded.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-202.111	Food establishment operations are being conducted in an unapproved location.	C
				6-501.12	The physical facilities are not clean.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JO JOS THAI KITCHEN	FOLLOW_UP_ FULL	2024-01-22	No	3-304.12	Improper between-use storage of in-use utensils.	N