

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|---|----------|
| SUN SUN RESTAURANT | REGULAR | 2019-02-04 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | 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 |
| | | | | 6-202.11 | Lights not shielded. | N |
| SUN SUN RESTAURANT | NEWOWNER | 2019-05-06 | No | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-501.14.(B) | Ventilation to outside causes a health hazard. | N |
| SUN SUN RESTAURANT | REGULAR | 2021-11-01 | Yes | 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 |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | 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 |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-204.112.(D) | Temperature measuring devices are not easily readable. | N |
| | | | | 3-601.12.(C) | Food presented for consumption not honestly presented due to unidentified surimi. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | 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 |

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|--------------------|----------------|------------|-------|----------------------|---|----------|
| | | | | 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 |
| | | | | 4-502.11.(A) | Utensils not maintained. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| SUN SUN RESTAURANT | FOLLOW_UP_FULL | 2021-11-16 | Yes | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.11 | Hand cleanser not available at hand wash sink or lavatory. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | 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 |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 3-601.12.(C) | Food presented for consumption not honestly presented due to unidentified surimi. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | 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 |
| | | | | 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 |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 6-102.11 | Outdoor areas are not properly constructed. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| SUN SUN RESTAURANT | FOLLOW_UP_FULL | 2021-12-07 | No | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C |
| | | | | 3-302.11.(A).(1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |

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|--------------------|----------------|------------|-------|----------------------|---|----------|
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 3-601.12.(C) | Food presented for consumption not honestly presented due to unidentified surimi. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| SUN SUN RESTAURANT | REGULAR | 2022-02-23 | Yes | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 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 |
| | | | | 3-302.11.(A).(1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-502.11.(A) | Utensils not maintained. | N |
| | | | | 5-501.110 | Refuse, Recyclables, and Returnables accessible to insects / rodents. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| SUN SUN RESTAURANT | FOLLOW_UP_FULL | 2022-03-09 | No | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 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 |

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| | | | | 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 |
| | | | | 3-302.11.(A).(1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 5-501.110 | Refuse, Recyclables, and Returnables accessible to insects / rodents. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| SUN SUN RESTAURANT | FOLLOW_UP_FULL | 2022-04-15 | No | | No Violations | |
| SUN SUN RESTAURANT | REGULAR | 2022-04-28 | No | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 5-501.113.(B) | Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors. | N |
| SUN SUN RESTAURANT | REGULAR | 2022-05-25 | No | 3-601.11 | Packaged food not properly identified. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-901.11.(A) | Equipment and utensils not being dried properly. | N |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| SUN SUN RESTAURANT | REGULAR | 2022-07-26 | No | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | 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 |
| | | | | 4-901.11.(A) | Equipment and utensils not being dried properly. | 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 |

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| | | | | 4-101.11.(B) | Material used in construction of utensils or food contact surfaces of equipment is not durable, corrosion-resistant, or nonabsorbent. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| SUN SUN RESTAURANT | REGULAR | 2022-08-30 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | 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 |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| SUN SUN RESTAURANT | REGULAR | 2022-09-30 | No | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-101.11.(B) | Material used in construction of utensils or food contact surfaces of equipment is not durable, corrosion-resistant, or nonabsorbent. | N |
| SUN SUN RESTAURANT | REGULAR | 2022-11-17 | No | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C |
| | | | | 3-305.14 | Unpackaged food not protected during preparation. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| SUN SUN RESTAURANT | REGULAR | 2023-02-27 | No | 3-301.11.(A).(B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 3-601.11 | Packaged food not properly identified. | 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 |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| SUN SUN RESTAURANT | REGULAR | 2023-05-10 | Yes | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 3-201.11.(A) | Food obtained from sources that do not comply with law. | C |
| | | | | 3-302.11.(A).(1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |

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| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 6-501.112 | Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | 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 |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.17 | Absorbent materials being used on floors. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| SUN SUN RESTAURANT | FOLLOW_UP_FULL | 2023-05-19 | No | 3-501.13 | Improper thawing. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-305.12 | Food being stored in prohibited area(s). | 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 |
| | | | | 4-903.11.(B) | Clean equipment and utensils not stored by being covered/ inverted/ or self draining. | N |
| SUN SUN RESTAURANT | REGULAR | 2023-06-20 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-901.11.(A) | Equipment and utensils not being dried properly. | N |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | 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 |
| SUN SUN RESTAURANT | REGULAR | 2023-07-17 | No | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |

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| SUN SUN RESTAURANT | REGULAR | 2023-08-24 | No | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| SUN SUN RESTAURANT | REGULAR | 2023-10-04 | No | 3-305.12 | Food being stored in prohibited area(s). | 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 |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| SUN SUN RESTAURANT | REGULAR | 2024-01-04 | No | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| SUN SUN RESTAURANT | REGULAR | 2024-04-18 | No | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |