

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	REGULAR	2018-04-05	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				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
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	REGULAR	2018-08-21	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	REGULAR	2019-03-11	No	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
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				6-501.12	The physical facilities are not clean.	N
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	REGULAR	2019-09-18	No	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
				3-501.15	Cooked foods improperly cooled.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				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

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				6-501.12	The physical facilities are not clean.	N
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	REGULAR	2022-01-04	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.16.(B)	Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-502.13.(A)	Single service/use articles are being reused.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				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
				6-501.14.(A)	Ventilation not clean.	N
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	FOLLOW_UP_FULL	2022-01-18	No		No Violations	
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	REGULAR	2022-05-11	No	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
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				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
				6-501.14.(A)	Ventilation not clean.	N
POMS THAI TASTE RESTAURANT & NOODLE HOUSE	REGULAR	2022-09-22	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C

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				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
THAI TREE	NEWOWNER	2023-12-27	No		No Violations	
THAI TREE	REGULAR	2024-02-14	No	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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C