

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-----------------------|------------|------------|-------|-------------------------------|---|----------|
| THAI LOTUS RESTAURANT | NEWOWNER | 2018-03-21 | Yes | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 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 |
| | | | | 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 |
| | | | | 7-201.11 | Improper storage of poisonous or toxic materials. | 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 |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| THAI & I RESTAURANT | NEWOWNER | 2018-05-14 | No | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| THAI & I RESTAURANT | REGULAR | 2019-06-11 | 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 |
| | | | | 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 |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |

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| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 4-904.13 | Preset tableware not properly handled/protected. | N |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| THAI & I RESTAURANT | FOLLOW_UP_FULL | 2019-06-25 | No | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| K'SONES THAI | REGULAR | 2021-08-19 | Yes | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 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 |
| | | | | 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 |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | 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 |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |

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| | | | | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |