

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MAIZ LLC	REGULAR	2018-02-08	No		No Violations	
MAIZ LLC	REGULAR	2018-08-07	No		No Violations	
MAIZ LLC	REGULAR	2019-02-22	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.12	The physical facilities are not clean.	N
YARDIE TING	NEWOWNER	2019-06-04	No		No Violations	
YARDIE TING	REGULAR	2019-07-09	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
YARDIE TING	REGULAR	2020-01-28	No	7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-302.14	No chemical test kit available.	N
YARDIE TING	REGULAR	2022-01-24	No	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
				4-603.15	Correct washing procedures not being followed.	N
YARDIE TING	REGULAR	2023-02-02	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-501.12	Cutting surfaces not easily cleanable.	N