

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SHINBASHI	REGULAR	2019-12-23	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-303.11	Ice used as exterior coolant being used as an ingredient.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-202.12	Ventilation may cause food contamination.	N
SHINBASHI	FOLLOW_UP_FULL	2020-01-10	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
				4-904.11.(A).(C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
SHINBASHI	NEWOWNER	2023-07-13	No	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				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
				3-302.11.(A).(5).(B)	Food stored in packages, covered containers or wrappings subject to cross contamination.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.12	Food being stored in prohibited area(s).	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N
				6-501.12	The physical facilities are not clean.	N
SHINBASHI	FOLLOW_UP_FULL	2023-08-21	No	5-205.11.(A)	Hand wash facility not accessible.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-501.13	Improper thawing.	N
				4-501.11	Equipment in disrepair.	N