

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THAI TUGBOAT	REGULAR	2022-07-18	No	5-205.11.(A)	Hand wash facility not accessible.	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
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				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
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(A)	Temperature measuring device not properly located.	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