

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TULSI	REGULAR	2020-03-03	Yes	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.(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
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-202.12	CIP equipment is not properly designed and constructed.	N
				4-204.13.(A).(B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.15.(B)	N: Outside receptacle or waste handling unit used for refuse, recyclables not installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and under the unit.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-303.11	Insufficient lighting provided.	N
				6-304.11	Insufficient ventilation provided.	N
				6-501.14.(A)	Ventilation not clean.	N
TULSI	FOLLOW_UP_FULL	2020-03-18	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
TULSI	REGULAR	2022-12-08	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				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