

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SEA ASIAN BISTRO	REGULAR	2018-03-28	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
SEA ASIAN BISTRO	NEWOWNER	2019-10-28	No	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
SEA 40	REGULAR	2022-01-19	Yes	2-101.11	C: No person in charge present.	C
				2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	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
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-501.13	Improper thawing.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
SEA 40	FOLLOW_UP_FULL	2022-02-10	No	4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N