

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MIYAKE	REGULAR	2018-02-23	Yes	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				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
				3-304.11	Food not contacting only clean equipment and utensils.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.16	Mops are not being properly stored.	N
MIYAKE	REGULAR	2018-07-27	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-501.12	The physical facilities are not clean.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.14.(A)	Ventilation not clean.	N
MIYAKE	REGULAR	2018-11-30	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
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(C)	Consumer advisory does not contain the required wording.	C
				4-501.17	Ware washing equipment does not contain proper cleaning agents.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

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				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
MIYAKE	REGULAR	2019-03-20	No	3-502.11	No variance where required.	C
				3-501.13	Improper thawing.	N
MIYAKE	REGULAR	2019-07-25	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				6-501.14.(A)	Ventilation not clean.	N
MIYAKE	REGULAR	2019-12-12	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
MIYAKE	REGULAR	2022-11-16	No		No Violations	
MIYAKE	NEWOWNER	2023-12-27	No		No Violations	