

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MANEE THAI	REGULAR	2018-08-23	No	2-102.12	No Certified Food Protection Manager.	N
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.13	Preset tableware not properly handled/protected.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				4-603.15	Correct washing procedures not being followed.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
MANEE THAI	REGULAR	2022-12-09	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N