

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LUCKY FORTUNE	REGULAR	2019-10-30	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				4-204.11	Ventilation Hood System does not prevent dripping.	N
				6-303.11	Insufficient lighting provided.	N
LUCKY FORTUNE	FOLLOW_UP_FULL	2019-12-06	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.16	Mops are not being properly stored.	N
LUCKY FORTUNE	REGULAR	2022-01-06	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	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
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-601.11	Packaged food not properly identified.	N
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N

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				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
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
LUCKY FORTUNE	NEWOWNER	2023-12-11	No	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
				4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit)	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				5-202.13	Air gap required.	C