

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
YEUNGS CHINESE RESTAURANT	REGULAR	2023-05-17	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-301.12	Food employees are not following proper hand cleaning procedures.	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-305.12	Food being stored in prohibited area(s).	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				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
				4-302.14	No chemical test kit available.	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
YEUNGS CHINESE RESTAURANT	FOLLOW_UP_FULL	2023-05-31	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N