

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SUSHI & THAI SMILE RESTAURANT	NEWOWNER	2019-08-20	No	3-304.12	Improper between-use storage of in-use utensils.	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
				6-501.11	The physical facilities are in disrepair.	N
				4-204.11	Ventilation Hood System does not prevent dripping.	N
SUSHI & THAI SMILE RESTAURANT	REGULAR	2020-09-30	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-203.13	Pressure measuring device that displays the pressure in the water supply line for the fresh hot water sanitizing rinse is not accurate to code or within the range indicated on the manufacturer's data plate.	N
				4-302.14	No chemical test kit available.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	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
				6-501.11	The physical facilities are in disrepair.	N
SUSHI & THAI SMILE RESTAURANT	FOLLOW_UP_FULL	2020-10-30	No	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-203.13	Pressure measuring device that displays the pressure in the water supply line for the fresh hot water sanitizing rinse is not accurate to code or within the range indicated on the manufacturer's data plate.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
SABAIDEE THAI RESTAURANT	NEWOWNER	2021-09-30	No	4-302.14	No chemical test kit available.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N