

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LOTUS RESTAURANT	REGULAR	2018-02-21	No	3-301.11.(C)	Food Employees not minimizing bare hand and arm contact with exposed food that is not in a ready to eat form.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-303.12	Food and/or food containers being stored in contact with ice or water.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
LOTUS RESTAURANT	REGULAR	2019-03-12	No	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	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
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-501.116	Receptacles are not properly cleaned.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LOTUS RESTAURANT	REGULAR	2021-12-21	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-402.12	Records not maintained pertaining to raw fish served or sold in Ready-to-Eat form.	N

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				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-501.13	Improper thawing.	N
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-306.13.(B)	Unacceptable utensils/dispensing methods at consumer self-service operation.	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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	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
				6-501.19	Toilet room door is not closed.	N
				5-501.113.(A)	Receptacles used inside that contain food residue not kept covered when not in continuous use or when filled.	N
				6-501.12	The physical facilities are not clean.	N
LOTUS RESTAURANT	FOLLOW_UP_FULL	2022-01-11	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N

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				4-302.14	No chemical test kit available.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.11	The physical facilities are in disrepair.	N
LOTUS RESTAURANT	REGULAR	2023-02-16	Yes	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
				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).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-501.13	Improper thawing.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-306.12	Condiments not protected.	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
				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
				4-302.14	No chemical test kit available.	N
				6-501.12	The physical facilities are not clean.	N
LOTUS RESTAURANT	FOLLOW_UP_FULL	2023-03-22	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-101.11	Food is adulterated, not safe or honestly presented.	C
				3-603.11.(A)	There is no consumer advisory.	C

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				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-501.15	Ware washing machines not properly operated.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-501.12	The physical facilities are not clean.	N
LOTUS RESTAURANT	REGULAR	2023-08-15	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				6-301.11	Hand cleanser not available at 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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-501.11	The physical facilities are in disrepair.	N
LOTUS RESTAURANT	REGULAR	2023-11-01	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	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
				4-501.116	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
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.11	The physical facilities are in disrepair.	N
LOTUS RESTAURANT	REGULAR	2024-02-01	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				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
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-302.14	No chemical test kit available.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-202.13	Air gap required.	C