

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HONG KONG ISLAND	REGULAR	2018-02-14	Yes	2-102.12	No Certified Food Protection Manager.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				6-501.112	Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
HONG KONG ISLAND	REGULAR	2021-12-21	No	5-205.11.(A)	Hand wash facility not accessible.	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
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				7-209.11	Employees are not storing their personal care items in facilities as specified under 6-305.11.(B).	N
				3-501.13	Improper thawing.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
HONG KONG ISLAND	REGULAR	2022-08-01	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	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

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				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).(8)	Food subject to cross contamination from being stored near damaged, spoiled, or recalled food being held.	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
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-202.12.(C)	Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
				4-101.11.(B)	Material used in construction of utensils or food contact surfaces of equipment is not durable, corrosion-resistant, or nonabsorbent.	N
				6-501.113	Improper storage of maintenance tools.	N
				6-501.12	The physical facilities are not clean.	N
HONG KONG ISLAND	REGULAR	2023-01-19	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-501.114.(A).(2)	Chlorine solution temperature is too low.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.14	Unpackaged food not protected during preparation.	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
				6-501.19	Toilet room door is not closed.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N

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HONG KONG ISLAND	REGULAR	2023-08-22	Yes	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	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
				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
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				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
				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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
HONG KONG ISLAND	FOLLOW_UP_FULL	2023-09-05	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-307.11	Food not protected from other sources of contamination.	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
				6-501.14.(A)	Ventilation not clean.	N
HONG KONG ISLAND	REGULAR	2023-12-27	Yes	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N

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				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).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				3-307.11	Food not protected from other sources of contamination.	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
				4-904.11.(A).(C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
HONG KONG ISLAND	FOLLOW_UP_FULL	2024-02-07	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				4-903.12.(A)	Single-Service and single-Use Articles being stored in prohibited area listed in code.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.11	Equipment in disrepair.	N

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				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.11	The physical facilities are in disrepair.	N