

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|----------------------|---|----------|
| BANH APPETIT | NEWOWNER | 2019-06-10 | No | | No Violations | |
| BANH APPETIT | REGULAR | 2019-08-12 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 2-303.11 | Food Employee wearing jewelry on their arms or hands. | N |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| BANH APPETIT | REGULAR | 2020-02-10 | 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 |
| | | | | 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 |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| BANH APPETIT | REGULAR | 2022-03-23 | 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 |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 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 |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| BANH APPETIT | REGULAR | 2022-12-21 | Yes | 2-301.12 | Food employees are not following proper hand cleaning procedures. | C |
| | | | | 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 |
| | | | | 4-602.11.(A) | Food contact surfaces are not cleaned between uses. | C |
| | | | | 3-501.17.(A).(E) | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 5-202.13 | Air gap required. | C |

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| | | | | 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 |
| BANH APPETIT | REGULAR | 2023-05-24 | 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 |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | 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 |
| | | | | 6-501.12 | The physical facilities are not clean. | N |