

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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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