

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JEWEL OF INDIA	REGULAR	2022-12-29	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-501.111	Hot water for sanitization in manual ware washing is under 171 F.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				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
				3-501.15	Cooked foods improperly cooled.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	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
				4-602.13	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
				6-501.12	The physical facilities are not clean.	N
JEWEL OF INDIA	REGULAR	2023-01-13	No		No Violations	
JEWEL OF INDIA	FOLLOW_UP_FULL	2023-01-20	No	4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-501.17.(B). (E).(F)	Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours.	C
				3-501.13	Improper thawing.	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
JEWEL OF INDIA	FOLLOW_UP_FULL	2023-04-19	No		No Violations	