

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RACHA NOODLE BAR BY BEST THAI	REGULAR	2019-02-28	Yes	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				2-103.11.(N)	Person in Charge did not ensure employees were informed of their responsibility to report to the Person in Charge about their health.	N
				2-301.12	Food employees are not following proper hand cleaning procedures.	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
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				3-501.13	Improper thawing.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
				6-501.113	Improper storage of maintenance tools.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
RACHA NOODLE BAR BY BEST THAI	FOLLOW_UP_FULL	2019-03-11	No		No Violations	
BEST THAI	NEWOWNER	2021-02-01	No	4-302.14	No chemical test kit available.	N
				6-501.12	The physical facilities are not clean.	N
BEST THAI	REGULAR	2023-01-04	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
				3-302.11.(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).(B)	Cooked 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
				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
				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

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				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N