

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EGG ROLL CAFE	REGULAR	2018-07-02	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
EGG ROLL CAFE	REGULAR	2019-04-29	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				6-501.12	The physical facilities are not clean.	N
				6-202.12	Ventilation may cause food contamination.	N
EGG ROLL CAFE	REGULAR	2023-02-22	Yes	2-101.11	C: No person in charge present.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	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).(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).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-204.114	Ware washing machine not equipped to minimize internal cross contamination.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-202.14	Backflow prevention device does not meet the design standard.	C
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N