

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BOBA	REGULAR	2018-10-16	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				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.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.16	Unacceptable use of sponges.	N
				4-901.11.(B)	Wiping cloths are being used to dry utensils.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-103.11.(B)	Insufficient hot water supply.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-304.11	Insufficient ventilation provided.	N
				6-202.12	Ventilation may cause food contamination.	N
BOBA	FOLLOW_UP_FULL	2018-10-19	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-103.11.(B)	Insufficient hot water supply.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
				6-304.11	Insufficient ventilation provided.	N