

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|----------------------|------------|------------|-------|--------------------------|--|----------|
| LUIS AREPERA & GRILL | REGULAR | 2018-02-05 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| LUIS AREPERA & GRILL | REGULAR | 2018-12-04 | No | | No Violations | |
| LUIS AREPERA | NEWOWNER | 2019-01-18 | No | | No Violations | |
| LUIS AREPERA | REGULAR | 2019-08-02 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-501.116 | Chemical sanitizer concentration was not accurately determined by using a test kit or other device. | N |
| LUIS AREPERA | REGULAR | 2020-02-03 | No | | No Violations | |
| KUNGFU TEA | REGULAR | 2024-02-27 | 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 |
| | | | | 3-403.11.(D) | Reheating for hot holding exceeded 2 hours to meet temperature required. | C |