

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