

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TOP KABOB	REGULAR	2019-05-14	No	2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.13	Improper thawing.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.15	Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.	C
ISTANBUL RESTAURANT AND BAKERY	REGULAR	2020-10-01	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
ISTANBUL RESTAURANT AND BAKERY	REGULAR	2023-11-29	Yes	2-102.12	No Certified Food Protection Manager.	N
				6-301.14	Hand wash signage not provided for employee hand 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
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	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
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-302.12	Food/ingredients containers not properly labeled.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-305.11	Food not protected from contamination during storage.	N
				4-603.14	Equipment food contact surfaces and utensils are not being effectively washed.	N
				4-302.14	No chemical test kit available.	N
				6-501.15	Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N