

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NOODLE STREET FOOD TRUCK	NEWOWNER	2021-08-30	No		No Violations	
NOODLE STREET FOOD TRUCK	REGULAR	2022-09-21	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-205.11.(A)	Hand wash facility not accessible.	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
				6-501.11	The physical facilities are in disrepair.	N
NOODLE STREET FOOD TRUCK	REGULAR	2022-10-03	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				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
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-305.12	Food being stored in prohibited area(s).	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
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	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
				5-201.11	Plumbing improperly installed/maintained. (Unacceptable materials used)	C
				5-402.13	Sewage system not approved.	C
NOODLE STREET FOOD TRUCK	FOLLOW_UP_FULL	2022-10-04	No		No Violations	
NOODLE STREET FOOD TRUCK	REGULAR	2023-07-24	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-603.14	Equipment food contact surfaces and utensils are not being effectively washed.	N
				6-501.11	The physical facilities are in disrepair.	N
NOODLE STREET FOOD TRUCK	REGULAR	2023-08-10	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	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

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				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
				6-501.12	The physical facilities are not clean.	N
NOODLE STREET FOOD TRUCK	REGULAR	2023-08-24	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
				4-302.14	No chemical test kit available.	N
NOODLE STREET FOOD TRUCK	REGULAR	2023-09-01	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C