

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHINA HARBOR RESTAURANT	REGULAR	2018-03-29	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				3-304.11	Food not contacting only clean equipment and utensils.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				6-501.115	There are live animal(s) on the premises.	C
				3-303.11	Ice used as exterior coolant being used as an ingredient.	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
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.11	Equipment in disrepair.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
CHINA HARBOR RESTAURANT	FOLLOW_UP_FULL	2018-06-28	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				3-305.12	Food being stored in prohibited area(s).	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N