

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JADE PALACE RESTAURANT & LOUNGE	REGULAR	2020-03-03	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	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
				4-501.111	Hot water for sanitization in manual ware washing is under 171 F.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-303.12	Food and/or food containers being stored in contact with ice or water.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.16	Mops are not being properly stored.	N
JADE PALACE RESTAURANT & LOUNGE	FOLLOW_UP_FULL	2020-03-17	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-307.11	Food not protected from other sources of contamination.	N
				5-203.13	Inadequate number of service sinks.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-304.11	Insufficient ventilation provided.	N
JADE PALACE RESTAURANT & LOUNGE	REGULAR	2022-03-15	Yes	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	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.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-203.13	Inadequate number of service sinks.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.16	Mops are not being properly stored.	N
JADE PALACE RESTAURANT & LOUNGE	FOLLOW_UP_FULL	2022-03-17	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N