

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THAI ORCHID RESTAURANT	NEWOWNER	2019-01-07	No	4-501.11	Equipment in disrepair.	N
THAI ORCHID RESTAURANT	REGULAR	2019-12-13	Yes	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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	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
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-501.15	Cooked foods improperly cooled.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-501.15	Ware washing machines not properly operated.	N
				6-202.11	Lights not shielded.	N
THAI BASIL BY KIM	FOLLOW_UP_FULL	2020-01-31	No	4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
THAI BASIL BY KIM	REGULAR	2020-03-12	No	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). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
JOHNNY'S FAMILY RESTAURANT	REGULAR	2020-12-22	No	4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				6-501.11	The physical facilities are in disrepair.	N
HAPPY THAI CUISINE	NEWOWNER	2023-01-03	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-302.14	No chemical test kit available.	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
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N