

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MEI LEE GARDEN	REGULAR	2019-08-14	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
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(B)	Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-502.13.(A)	Single service/use articles are being reused.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.16	Wall and ceiling coverings are not easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
MEI LEE GARDEN	REGULAR	2020-01-27	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.112	Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N

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				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
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
MEI LEE GARDEN	REGULAR	2022-03-03	Yes	2-102.12	No Certified Food Protection Manager.	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				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
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
MEI LEE GARDEN	FOLLOW_UP_FULL	2022-03-10	No	2-102.12	No Certified Food Protection Manager.	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
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N