

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TANG PALACE	REGULAR	2019-10-03	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				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
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	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
				4-302.14	No chemical test kit available.	N
				6-501.14.(A)	Ventilation not clean.	N
TANG PALACE	REGULAR	2023-03-15	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
				5-203.11	Inadequate number of hand wash facilities.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	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
				3-304.12	Improper between-use storage of in-use utensils.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N