

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HAPPY DRAGON CHINESE RESTAURANT	REGULAR	2020-01-13	No	3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
HAPPY DRAGON CHINESE RESTAURANT	REGULAR	2023-01-11	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				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
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-204.13.(A).(B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
HAPPY DRAGON CHINESE RESTAURANT	REGULAR	2023-01-26	No	2-402.11	Food Employees not wearing effective hair restraints.	N