

| 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 |