

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JIA MEI LE WAH RESTAURANT	REGULAR	2019-04-02	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
				3-501.14.(B)	PHF not being cooled within 4 hours to 41 F or less when being prepared from ingredients at ambient temperature.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	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
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				3-305.11	Food not protected from contamination during storage.	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
				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
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
JIA MEI LE WAH RESTAURANT	FOLLOW_UP_FULL	2019-04-16	No	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.11	Equipment in disrepair.	N
JIA MEI LE WAH RESTAURANT	REGULAR	2022-05-10	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				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
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-204.113	Ware washing machine is not provided with a complete, easily accessible and readable data plate.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				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
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
JIA MEI LE WAH RESTAURANT	FOLLOW_UP_FULL	2022-07-05	No	4-501.114.(C).(2)	Quaternary ammonium compound solution concentration is too low or too high.	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.(A)	Temperature measuring device not properly located.	N
				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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N