

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ASIA CAFE	REGULAR	2021-10-19	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	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
				7-201.11	Improper storage of poisonous or toxic materials.	C
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				7-209.11	Employees are not storing their personal care items in facilities as specified under 6-305.11.(B).	N
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-101.16	Unacceptable use of sponges.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				5-203.14	Backflow prevention device not installed when required.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.113	Improper storage of maintenance tools.	N
				6-501.12	The physical facilities are not clean.	N
ASIA CAFE	FOLLOW_UP_FULL	2021-11-08	No	4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C

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				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-501.12	The physical facilities are not clean.	N
ASIA CAFE	REGULAR	2024-03-04	No	3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N