

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MAPLELEAVES GARDEN RESTAURANT	REGULAR	2022-07-06	Yes	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				3-304.11	Food not contacting only clean equipment and utensils.	C
				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
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	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.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	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
				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
				4-802.11.(C)	Linens and napkins in contact with food not laundered between each use.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	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
				5-501.17	Covered receptacle not provided. (Female use)	N
				5-501.15.(A)	Outside receptacle or waste handling unit used for refuse, recyclables, or returnables used with materials containing food residue does not have tight-fitting lids, doors, or covers.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-202.11	Lights not shielded.	N
MAPLELEAVES GARDEN RESTAURANT	REGULAR	2022-09-12	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				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
MAPLELEAVES GARDEN RESTAURANT	REGULAR	2023-05-12	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-305.11	Food not protected from contamination during storage.	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