

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHINA COAST	REGULAR	2019-02-05	No	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				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
CHINA COAST	REGULAR	2020-01-31	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
CHINA COAST	REGULAR	2022-03-03	No	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
				6-501.17	Absorbent materials being used on floors.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				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
				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
CHINA COAST	FOLLOW_UP_FULL	2024-01-24	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-602.11.(C). (D)	Bulk food not properly labeled.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-502.13.(A)	Single service/use articles are being reused.	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
				4-603.15	Correct washing procedures not being followed.	N
				5-103.11.(A)	Insufficient water supply.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-304.12	No backflow prevention for pump and hoses.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N