

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NEW ASIAN GARDEN	NEWOWNER	2019-01-03	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
NEW ASIAN GARDEN	REGULAR	2019-04-19	No	2-102.12	No Certified Food Protection Manager.	N
				3-302.11.(A). (1).(A)	Raw 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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
				4-204.17	Liquid waste drain lines pass through an ice machine or ice storage bin.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
NEW ASIAN GARDEN	FOLLOW_UP_FULL	2019-06-03	No	4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				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
				6-501.12	The physical facilities are not clean.	N
NEW ASIAN GARDEN	REGULAR	2020-03-11	No	2-301.15	Food Employees washing hands in other than an approved hand wash facility.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N