

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GREEN TEA	REGULAR	2022-02-08	Yes	5-205.11.(A)	Hand wash facility not accessible.	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
				3-402.11	Raw fish served or offered for sale in Ready-to-Eat form not previously frozen for parasite destruction.	C
				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
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				7-202.12.(C)	Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				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
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N
GREEN TEA	FOLLOW_UP_FULL	2022-04-05	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				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
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

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				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
GREEN TEA	REGULAR	2023-09-22	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				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
				3-305.11	Food not protected from contamination during storage.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N