

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GREEN ELEPHANT VEGETARIAN BISTRO	REGULAR	2018-03-07	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-307.11	Food not protected from other sources of contamination.	N
GREEN ELEPHANT VEGETARIAN BISTRO	REGULAR	2018-11-27	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.15	Cooked foods improperly cooled.	N
				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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.11	Lights not shielded.	N
				6-202.12	Ventilation may cause food contamination.	N
GREEN ELEPHANT VEGETARIAN BISTRO	REGULAR	2019-05-29	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
GREEN ELEPHANT VEGETARIAN BISTRO	REGULAR	2019-12-17	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				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
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
GREEN ELEPHANT VEGETARIAN BISTRO	REGULAR	2023-03-09	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
GREEN ELEPHANT VEGETARIAN BISTRO	NEWOWNER	2023-05-08	No		No Violations	