

| Establishment Name       | Insp. Type | Insp. Date | Fail? | Rule Cited            | Description of Violation  | Severity |
|--------------------------|------------|------------|-------|-----------------------|---|----------|
| ORIENTAL JADE RESTAURANT | REGULAR    | 2023-01-17 | Yes   | 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        |
|                          |            |            |       | 2-301.11              | Food employees are not keeping their hands and exposed portions of their arms clean.  | C        |
|                          |            |            |       | 6-301.14              | Hand wash signage not provided for employee hand sink or lavatory.  | N        |
|                          |            |            |       | 3-402.12              | Records not maintained pertaining to raw fish served or sold in Ready-to-Eat form.  | N        |
|                          |            |            |       | 4-703.11              | Manual and/or mechanical methods of sanitizing incomplete.  | C        |
|                          |            |            |       | 4-601.11.(A)          | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | C        |
|                          |            |            |       | 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        |
|                          |            |            |       | 3-501.16.(A).(2)      | PHF not maintained at 41 F or less.   | C        |
|                          |            |            |       | 3-501.17.(A).<br>(E)  | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.   | C        |
|                          |            |            |       | 3-603.11.(A)          | There is no consumer advisory.  | C        |
|                          |            |            |       | 3-501.15              | Cooked foods improperly cooled.   | N        |
|                          |            |            |       | 3-501.13              | Improper thawing.   | N        |
|                          |            |            |       | 4-204.112.(B).<br>(C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.   | N        |
|                          |            |            |       | 3-601.12.(D)          | Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.   | N        |
|                          |            |            |       | 3-601.12.(C)          | Food presented for consumption not honestly presented due to unidentified surimi.   | 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        |
|                          |            |            |       | 3-304.12              | Improper between-use storage of in-use utensils.  | N        |
|                          |            |            |       | 4-903.11.(A)          | Equipment, Utensils, Linens are improperly stored.  | N        |
|                          |            |            |       | 4-502.13.(A)          | Single service/use articles are being reused.   | N        |
|                          |            |            |       | 4-501.11              | Equipment in disrepair.   | N        |

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|                    |            |            |       | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable.                                    | 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        |