

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GREENLEAVES CHINESE RESTAURANT	REGULAR	2018-08-21	Yes	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
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				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
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-301.12.(B). (C)	Manual ware washing sink compartments not large enough to accommodate immersion of the largest equipment and utensils.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				5-501.15.(B)	N: Outside receptacle or waste handling unit used for refuse, recyclables not installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and under the unit.	N
				6-201.16	Wall and ceiling coverings are not easily cleanable.	N
GREENLEAVES CHINESE RESTAURANT	FOLLOW_UP_FULL	2018-09-04	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C

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				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
GREENLEAVES CHINESE RESTAURANT	REGULAR	2023-12-13	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N