

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------|----------------|------------|-------|------------------|---|----------|
| ORIENTAL RESTAURANT | REGULAR | 2019-10-09 | Yes | 5-203.11 | Inadequate number of hand wash facilities. | 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 |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 5-501.115 | Refuse areas and enclosures not maintained free of unnecessary items or not kept clean. | N |
| | | | | 5-501.114 | Drain plugs are not in place in receptacles. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| ORIENTAL RESTAURANT | FOLLOW_UP_FULL | 2019-12-04 | No | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-501.115 | Refuse areas and enclosures not maintained free of unnecessary items or not kept clean. | N |