

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
NEW ASIA RESTAURANT	REGULAR	2019-10-21	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-601.11.(B)	Food contact surfaces of cooking equipment not clean.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
NEW ASIA RESTAURANT	FOLLOW_UP_FULL	2019-11-04	No	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	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
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N