

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHINA GARDEN	REGULAR	2018-10-05	No	4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit)	N
				3-307.11	Food not protected from other sources of contamination.	N
				5-103.12	Water not under pressure provided to all fixtures, equipment, and non-food equipment that is to use water.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
CHINA GARDEN	REGULAR	2019-05-01	No	3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				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).(2)	PHF not maintained at 41 F or less.	C
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				3-307.11	Food not protected from other sources of contamination.	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.(A)	Equipment, Utensils, Linens are improperly stored.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.14.(A)	Ventilation not clean.	N
CHINA GARDEN	FOLLOW_UP_FULL	2019-11-01	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-302.11.(A).(1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-501.114.(C).(2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N

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				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.14	Unpackaged food not protected during preparation.	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
				3-304.14.(D)	Dry wiping cloths and chemical solutions in which wet wiping cloths are held between uses not free of food debris and visible soil.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.14.(A)	Ventilation not clean.	N
CHINA GARDEN	FOLLOW_UP_FULL	2019-11-15	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				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
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				5-203.13	Inadequate number of service sinks.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.14.(A)	Ventilation not clean.	N
CHINA GARDEN	FOLLOW_UP_FULL	2019-12-27	No	3-304.11	Food not contacting only clean equipment and utensils.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-305.14	Unpackaged food not protected during preparation.	N
				2-302.11	Food employee fingernails are unacceptable.	N
				4-101.17	Wood and wood wicker improperly used as a food contact surface.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N
CHINA GARDEN	FOLLOW_UP_FULL	2020-01-31	No	3-301.11.(C)	Food Employees not minimizing bare hand and arm contact with exposed food that is not in a ready to eat form.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-307.11	Food not protected from other sources of contamination.	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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
CHINA GARDEN	FOLLOW_UP_FULL	2020-03-04	No	3-305.11	Food not protected from contamination during storage.	N
				3-305.14	Unpackaged food not protected during preparation.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-101.17	Wood and wood wicker improperly used as a food contact surface.	N

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				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
CHINA GARDEN	FOLLOW_UP_FULL	2020-07-01	No	4-501.114.(D). (E).(F)	Chemical solution for sanitization has not been approved or is not properly used according to manufacturer's instructions.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
CHINA GARDEN	FOLLOW_UP_FULL	2020-08-07	No	3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-302.14	No chemical test kit available.	N
CHINA GARDEN	FOLLOW_UP_FULL	2020-11-20	No	4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-307.11	Food not protected from other sources of contamination.	N