

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
YU TAKEOUT	REGULAR	2019-08-19	No	5-203.11	Inadequate number of hand wash facilities.	C
				3-305.11	Food not protected from contamination during storage.	N
				5-202.13	Air gap required.	C
				5-203.13	Inadequate number of service sinks.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
YU TAKEOUT	REGULAR	2022-08-16	Yes	2-301.11	Food employees are not keeping their hands and exposed portions of their arms clean.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-502.12.(A)	Establishment using Reduced Oxygen packaging without controlling the growth and toxin formation of Clostridium botulinum, and the growth of Listeria monocytogenes.	C
				2-402.11	Food Employees not wearing effective hair restraints.	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
YU TAKEOUT	FOLLOW_UP_FULL	2022-08-26	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				2-402.11	Food Employees not wearing effective hair restraints.	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