

| 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).<br>(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        |