

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHINA ROSE RESTAURANT	REGULAR	2019-04-24	Yes	3-402.12	Records not maintained pertaining to raw fish served or sold in Ready-to-Eat form.	N
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-501.12	The physical facilities are not clean.	N
CHINA ROSE RESTAURANT	FOLLOW_UP_ FULL	2019-05-10	No		No Violations	
CHINA ROSE RESTAURANT	REGULAR	2021-11-04	Yes	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
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				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
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-202.111	Food establishment operations are being conducted in an unapproved location.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
CHINA ROSE RESTAURANT	FOLLOW_UP_FULL	2021-11-18	No	4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N