

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MEI HANG	NEWOWNER	2018-11-29	No	4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
MEI HANG	REGULAR	2019-01-29	No	2-102.12	No Certified Food Protection Manager.	N
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
SAITO KITCHEN	REGULAR	2023-08-01	No		No Violations	