

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------|----------|
| YUMMY HOUSE | REGULAR | 2019-01-24 | Yes | 6-301.11 | Hand cleanser not available at hand wash sink or lavatory. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 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 |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-601.12.(C) | Food presented for consumption not honestly presented due to unidentified surimi. | N |
| | | | | 3-601.12.(D) | Food presented for consumption not honestly presented due to added unidentified monosodium glutamate. | N |
| | | | | 6-501.111.(A) | Pests found on premises due to not routinely inspecting incoming shipments of food and supplies. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-202.11 | Multiuse food contact surfaces are not properly designed and constructed. | C |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-601.11.(B) | Food contact surfaces of cooking equipment not clean. | C |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | C |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | N |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| | | | | 6-304.11 | Insufficient ventilation provided. | N |
| YUMMY HOUSE | FOLLOW_UP_FULL | 2019-02-04 | No | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | C |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| | | | | 6-304.11 | Insufficient ventilation provided. | N |
| YUMMY HOUSE | REGULAR | 2020-08-17 | Yes | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| | | | | 7-207.11.(B).(2) | Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 3-302.12 | Food/ingredients containers not properly labeled. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 5-202.13 | Air gap required. | C |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | N |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| | | | | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 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 |
| | | | | 3-304.11 | Food not contacting only clean equipment and utensils. | C |
| YUMMY HOUSE | FOLLOW_UP_FULL | 2020-11-23 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 5-202.13 | Air gap required. | C |
| | | | | 6-501.19 | Toilet room door is not closed. | N |