

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CANTON WOK	REGULAR	2019-02-06	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				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
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
CANTON WOK	FOLLOW_UP_FULL	2019-02-08	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				4-501.11	Equipment in disrepair.	N
				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
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
CANTON WOK	REGULAR	2019-06-17	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.112	Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	N
CANTON WOK	FOLLOW_UP_FULL	2019-09-24	No	4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
CANTON WOK	FOLLOW_UP_FULL	2020-01-14	No	2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-304.11	Outer clothing not clean.	N
CANTON WOK	FOLLOW_UP_FULL	2021-04-05	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-305.11	Food not protected from contamination during storage.	N
CANTON WOK	REGULAR	2023-04-26	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-304.11	Outer clothing not clean.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N