

| 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 |

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| | | | | 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 |