

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HUONGS VIETNAMESE RESTAURANT	REGULAR	2018-04-02	No	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
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
HUONGS VIETNAMESE RESTAURANT	REGULAR	2018-08-21	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-202.12	Ventilation may cause food contamination.	N
HUONGS VIETNAMESE RESTAURANT	REGULAR	2018-12-12	No	3-501.16.(B)	Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-202.12	Ventilation may cause food contamination.	N
				6-303.11	Insufficient lighting provided.	N
HUONGS VIETNAMESE RESTAURANT	NEWOWNER	2019-07-08	No		No Violations	
HUONGS VIETNAMESE RESTAURANT	REGULAR	2020-01-09	Yes	5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				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
HUONGS VIETNAMESE RESTAURANT	FOLLOW_UP_FULL	2020-02-26	No	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
				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
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-304.11	Insufficient ventilation provided.	N
HUONGS VIETNAMESE RESTAURANT	REGULAR	2021-11-04	No	6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
HUONGS VIETNAMESE RESTAURANT	REGULAR	2022-05-11	Yes	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.11	Hand cleanser not available at 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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
HUONGS VIETNAMESE RESTAURANT	REGULAR	2022-09-21	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.14.(A)	Ventilation not clean.	N
HUONGS VIETNAMESE RESTAURANT	REGULAR	2023-07-25	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.14.(A)	Ventilation not clean.	N

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HUONGS VIETNAMESE RESTAURANT	REGULAR	2024-01-10	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C