

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BUA THAI-SUSHI RESTAURANT	REGULAR	2018-11-21	Yes	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
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-502.11	No variance where required.	C
				2-302.11	Food employee fingernails are unacceptable.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-202.12	Ventilation may cause food contamination.	N
				6-202.11	Lights not shielded.	N
BUA THAI-SUSHI RESTAURANT	FOLLOW_UP_FULL	2018-12-07	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
BUA THAI-SUSHI	REGULAR	2021-08-27	No	4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
BUA THAI-SUSHI	REGULAR	2023-08-15	Yes	4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C

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				5-203.14	Backflow prevention device not installed when required.	C
				6-501.16	Mops are not being properly stored.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N
				2-102.12	No Certified Food Protection Manager.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-402.12	Records not maintained pertaining to raw fish served or sold in Ready-to-Eat form.	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
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	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
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
BUA THAI-SUSHI	FOLLOW_UP_FULL	2023-09-06	Yes	2-102.12	No Certified Food Protection Manager.	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
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				5-202.13	Air gap required.	C
				5-203.14	Backflow prevention device not installed when required.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.16	Mops are not being properly stored.	N
BUA THAI-SUSHI	REGULAR	2024-03-12	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-305.11	Food not protected from contamination during storage.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N