

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GINZA TOWN	REGULAR	2018-03-09	No	5-205.11.(A)	Hand wash facility not accessible.	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
				3-306.12	Condiments not protected.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.16	Mops are not being properly stored.	N
GINZA TOWN	REGULAR	2018-09-05	No	5-205.11.(A)	Hand wash facility not accessible.	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				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
				6-501.12	The physical facilities are not clean.	N
GINZA TOWN	REGULAR	2019-03-14	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-603.11.(A)	There is no consumer advisory.	C
GINZA TOWN	REGULAR	2019-09-03	No	3-304.11	Food not contacting only clean equipment and utensils.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
GINZA TOWN	REGULAR	2021-06-23	Yes	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				5-205.11.(A)	Hand wash facility not accessible.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	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
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-305.12	Food being stored in prohibited area(s).	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
				4-903.11.(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
				4-201.11	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
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-202.12	Ventilation may cause food contamination.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-303.11	Insufficient lighting provided.	N
GINZA TOWN	REGULAR	2022-05-24	No	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.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-501.11	Equipment in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N