

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JEWEL OF INDIA	REGULAR	2019-04-17	No	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
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	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
JEWEL OF INDIA	REGULAR	2023-04-26	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
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				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
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	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
				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
				4-101.16	Unacceptable use of sponges.	N
				4-904.13	Preset tableware not properly handled/protected.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				3-304.17	Take home containers are being refilled.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				5-202.13	Air gap required.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	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
				6-303.11	Insufficient lighting provided.	N
JEWEL OF INDIA	FOLLOW_UP_FULL	2023-05-02	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-204.117.(A)	Ware washing machine not equipped to automatically dispense detergent and sanitizer.	N
				4-501.15	Ware washing machines not properly operated.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N