

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DESI KITCHEN	REGULAR	2019-03-21	No	5-205.11.(A)	Hand wash facility not accessible.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-603.15	Correct washing procedures not being followed.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.16	Mops are not being properly stored.	N
DESI KITCHEN	REGULAR	2022-03-31	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
				3-302.11.(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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-302.12	Food/ingredients containers not properly labeled.	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
				4-502.11.(A)	Utensils not maintained.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N