

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SHIITAKE FRY	REGULAR	2018-09-21	No	4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-302.14	No chemical test kit available.	N
SHIITAKE FRY	REGULAR	2019-09-22	No	4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
SHIITAKE FRY	REGULAR	2022-09-23	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
SHIITAKE FRY	REGULAR	2023-09-22	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
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N