

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ASMARA RESTAURANT	REGULAR	2018-02-05	No	4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
ASMARA RESTAURANT	REGULAR	2019-02-22	No	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
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
ASMARA RESTAURANT	REGULAR	2020-02-12	No	4-204.112.(A)	Temperature measuring device not properly located.	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
ASMARA RESTAURANT	REGULAR	2022-04-28	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
ASMARA RESTAURANT	REGULAR	2023-03-29	No	3-501.15	Cooked foods improperly cooled.	N