

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|------------------|--|----------|
| TIN TIN BUFFET | REGULAR | 2018-11-20 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 4-204.11 | Ventilation Hood System does not prevent dripping. | N |
| TIN TIN BUFFET | REGULAR | 2019-03-14 | No | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-202.11 | Multiuse food contact surfaces are not properly designed and constructed. | C |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| TIN TIN BUFFET | REGULAR | 2019-10-04 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| TIN TIN BUFFET | REGULAR | 2020-08-10 | Yes | 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 |
| | | | | 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 |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | 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 |
| | | | | 7-201.11 | Improper storage of poisonous or toxic materials. | C |
| | | | | 3-601.12.(D) | Food presented for consumption not honestly presented due to added unidentified monosodium glutamate. | N |
| | | | | 3-302.12 | Food/ingredients containers not properly labeled. | N |
| | | | | 6-202.13 | Insect control devices are improperly designed and constructed / located. | 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 |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |

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| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 5-402.14 | Sewage / liquid waste not properly removed. | N |
| | | | | 6-501.18 | Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean. | N |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |