

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------------|------------|------------|-------|--------------|--|----------|
| ROSELYN THAI FINE CUISINE | REGULAR | 2021-05-05 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-601.11 | Packaged food not properly identified. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | 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 |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |