

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WEI LI CHINESE RESTAURANT	REGULAR	2018-05-23	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
WEI LI CHINESE RESTAURANT	REGULAR	2019-07-16	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.14.(A)	Ventilation not clean.	N
WEI LI CHINESE RESTAURANT	REGULAR	2024-01-18	No	6-301.11	Hand cleanser not available at 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
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-202.12	Ventilation may cause food contamination.	N