No. of Risk Factor/Intervention Violet	Olivery District
No. of Repeat Risk Factor/Interver Violet	
PC Chinese & Thai	14-152 31 649-4000
1716 Park Ave \$5 PE UT	84060 Elizabeth
	sach numbered item Mark -x- in appropriate box for COS and/or R applicable COS=corrected on-site during inspection R=repeat violation
Compliance Status Cos R	Compliance Status
Person in charge present, demonstrates knowledge, and performs duties	1 ill OUT unsafe food
2(TN)OUT N/A Certified Food Protection Manager	18 INOUTNANO Proper cooking time & temperatures 19 INOUTNANO Proper reheating procedures for hot holding
3 ROUT Management, food employee and conditional employee; knowledge, responsibilities and reporting 4 BYOUT Proper use of restriction and exclusion	20 JN OUT N/A RIO Proper cooling time and temperature 21 INOUT N/A N/O Proper hot holding temperatures
5 N OUT Procedures for responding to vorniting and diarrheal events	22 (IVOUT N/A N/O Proper cold holding temperatures 23 INOUTN/A N/O Proper date marking and disposition
6 IN OUT AIC Proper eating, tasting, drinking, or tobecoo use 7 (IN DUT NO No discharge from eyes nose and mouth	24 IN OUT WAND Time as a Public Health Control procedures & records
8 IN OUT NOW Hands clean & properly washed	25 IN OUT (N/A) Consumer advisory provided for raw/undercooked food
9 IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	26 IN OUT NA Pasteurized foods used; prohibited foods not offered
access ble	27 IN OUT N/A Food additives; approved & properly used
11 NOUT Food obtained from approved source 12 NOUT NAMED Food received at proper temperature	28 TN DUT N/A Toxic substances proper identified, stored, & used
13 NOUT Food in good condition safe & unadulterated 14 NOUT NAMO Required records available: shellstock legs, parasite destruction	29 IN OUT (NA) Compliance with variance/specialized process/IACCP Dishwasher: High Cow Sink Temp 99 F 10 ppm
15 II(OUT)VA N/O Food separated and protected	Dishwasher: High Low Sink TempF*ppm
16 IN OT NO Food-contact surfaces, cleaned & sanitized	Sanitizer bucket: Quat Clppmppmppm
Good Retail Practices are preventative measures to cor Mark 'X' in box if numbereditem is not in compilance Mark 'X' in appropris	atrol the addition of pathogens, chemicals, and physical objects into foods. Ite box for COS and/or R COS*corrected on-site during inspection. R*repeat violation
cos R	The second secon
30 Pasteurized eggs used where required 31 Water & ice from approved source	43 In use utensils, properly stored 44 Utensils equipment & linens: properly stored dried & handled
32 Variance obtained for specialized processing methods	45 Single-use single service articles properly stored & used 46 Gloves used properly
33 Proper cooling methods used; adequate equipment for temperature control 34 Plant food properly cooked for hot holding	47 Food & non-food contact surfaces cleanable, properly designed constructed &
35 Approved thawing methods used 36 Thermometers provided & accurate	48 Warewashing facilities installed maintained & used; test strips 49 Non-food contact surfaces clean
37 Food properly labeled original container	50 Hot & cold water evaluable; adequate pressure 51 Plumbing installed; proper backflow devices
38 Insects, rodents, & animals not present 39 Contamination prevented during food preparation storage & display	52 Sewage & waste water properly disposed 53 Tollet facilities: Properly constructed supplied & deaned
40 Personal cleanliness 41 Wiping cloths: properly used & stored	54 Garbage & refuse property disposed; facilities maintained 55 Physical facilities installed; maintained & clean
42 Washing fruits & vegetables	56 Adequate ventilation & lighting; designated areas used
tem/Location Temp the	m/Location Temp Item/Location
copiled chickenfreadin 35 Soubl	MA NOIDINA 1416-157
aggs/unikin 34	")
SHIPING) TOK TOUL TI	and the second section of the section o
Number Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the	
10 paper tangers at hand sok	
16 need San, Fizer bucket	
23 need to date manifocessed by FREE version of STOIK	
65 Pear WW Mobile 300 Scamper from Swww.stoik.mobi	
THE MAINTAINER LEADED HATTIN TO DAM SON DOWN ON DOWN	