



# FOOD ESTABLISHMENT INSPECTION REPORT

Hunan Place  
3 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
37AAC	11/13/25	1:43 PM 2:43 PM	Routine	Restaurant	D.James
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Estab.Type</u>	<u>Rating</u>	<u>Score</u>
	2		Restaurant	Good	84

## Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection **Repeat Violations Highlighted in Yellow**

Supervision					Protection from Contamination (Cont'd)					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					Time/Temperature Control for Safety					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices					Consumer Advisory					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					Highly Susceptible Populations					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	23. Proper date marking and disposition		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks supplied and accessible	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source					Conformance with Approved Procedures					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances					
14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	IN	OUT	NA	NO	COS	
<b>Repeat Violations Highlighted in Yellow</b>					27. Food additives: approved & properly used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Good Retail Practices

Safe Food and Water					Proper Use of Utensils					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					Utensils, Equipment and Vending					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
33. Proper cooling methods used; adequate equip. for temp.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification					Physical Facilities					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					Physical Facilities					
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	52. Sewage & waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					60. 105 CMR 590 violations / local regulations		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

D. James

Mingzhong Weng - Expires  
Certificate #:

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Risk Factor</u>	<u>Repeat</u>	<u>Risk Factor</u>
0	3	10	4	1	

Follow Up Required:  Y Follow Up Date:

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Preventing Contamination by Hands

#### Adequate handwashing sinks properly supplied and accessible

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#### 5-205.11 Using a Handwashing Sink - Establishment -

**Pf** Handwashing sink observed blocked.

Handwashing sinks must always be accessible. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

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Repeat Violations Highlighted in Yellow

### 10 6-301.12 Hand Drying Provision - Establishment -

**COS Pf** Paper towels observed missing from the hand sink.

Hand drying provisions must be available at all times.  
*Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



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## Protection From Contamination

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## Inspection Report (Continued)

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### Food Separated and protected

#### 15 3-302.11 (A)(3) Using clean and sanitized equipment - Establishment -

**C** Cooked chicken observed stored in a cardboard box.

Food must only be stored in equipment that can be cleaned. *Code: Food shall be protected from cross contamination by cleaning equipment and utensils as specified under paragraph 4-602.11(A) and sanitizing as specified under section 4-703.11.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

#### 15 3-302.11 (A)(5) Packaged and Unpackaged Foods - Establishment -

**COS** **C** Food in the reach-in cooler observed uncovered.

Food must be stored covered to prevent contamination. *Code: Food shall be protected from cross-contamination by cleaning hermetically sealed containers of food of visible soil before opening.*



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### Food Temperature Control

#### Thermometers provided & accurate

- 36**            **4-502.11 (B) Good Repair and Calibration - Establishment -**  
**Pf**    Thermometer observed not calibrated.

Thermometers must always remain calibrated. *Code: Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

### Prevention of Food Contamination

#### Cont. prevented during food prep., storage & display

- 39**            **3-305.12 Food Storage Prohibited Areas - Establishment -**  
**COS C**    Food observed being prepared on top of a garbage can.

Food must only be prepped on food contact surfaces.  
*Code: Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including water leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 39 3-305.11 Food Storage - Establishment -

**C** Food observed stored directly in the floor.

Food must be stored at least 6 inches off the floor. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

### 40 2-303.11 Jewelry Prohibitions - Establishment -

**C** Employee observed preparing food while wrist jewelry.

Wrist jewelry must not be worn while preparing food. *Code: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.*

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## Proper Use of Utensils

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### In-use utensils; properly stored

#### 43 3-304.12 In-Use Utensils/Between-Use Storage - Establishment -

**COS** C Utensil observed stored with the handle inside the food.

In-use utensils must. Be stored with the handle outside the food. *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 43 3-304.12 In-Use Utensils/Between-Use Storage - Establishment -

**COS** C In-use utensil observed stored with the handle touching the product.

In-use utensils must be stored with the handle out side the product *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.*



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## Utensils, Equipment and Vending

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## Inspection Report (Continued)

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### All contact surfaces cleanable, properly designed, constructed & used

**47**      **4-101.11 (B)-(E) Characteristics - Establishment -**

**COS**    **C**      Broken wires observed on fryer equipment.

Food contact surfaces must be repaired or replaced when in disrepair. *Code: Materials that are used in the construction of utensils and food-contact surfaces of equipment under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.*



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## Physical Facilities

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Physical Facilities installed, maintained & cleaned

**55**      **6-501.12 Cleaning. Frequency/Restrictions - Establishment -**

**C**      Hood vents observed soiled.

Physical facilities must be cleaned as often as needed.  
*Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

**55**      **6-501.11 Repairing - Establishment -**

**C**      Gap greater than 1/8 inch observed in the the back door.

Physical facilities must be kept in good repair. *Code: The physical facilities shall be maintained in good repair.*



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### List 1

IN= In Compliance    OUT = Out of Compliance    NA = Not Applicable    NO= Not Observed

■	Managers Certification is up to date?	IN
■	Monthly service records available?	IN
■	Are employees wearing masks properly?	NA
■	Hand Sinks full stocked?	IN
■	Is there an Emp. Health Policy?	IN
■	Are SOP's in place for cleaning up vomit/diarrheal incidents?	IN
■	If applicable, are shellstock tags available?	NA
■	If applicable, is operation in compliance with HACCP plan?	NA
■	Irreversible Test strips/device available?	IN
■	Thermometer available for 3-bay sink?	IN
■	Notification posted for most recent inspection report?	OUT
■	Most recent Inspection report available?	IN
■	Are pest control reports available and up to date?	IN
■	Add more or change these questions in Setup/ checklists!	IN

### Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Preparation Area	Ribs	Cooling	74 °F
Establishment	Preparation Area	Crab Rangoon filling	Prep	53 °F
Establishment	Walk-in Cooler	Noodles	Holding	33 °F
Establishment	Walk-in Cooler	Chicken	Holding	31 °F
Establishment	Reach-In Cooler	Egg roll	Holding	40 °F
Establishment	Reach-In Cooler	Ribs	Holding	40 °F
Establishment	Reach-in Freezer	Meat	Holding	4 °F

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Establishment	Reach-in Freezer	Meat	Holding	4 °F
Establishment	Rice Cooker	Rice	Holding	154 °F
Establishment	Flip Top	Chicken	Holding	41 °F
Establishment	Flip Top	Corn	Holding	40 °F
Establishment	Small White Chest	Spring rolls	Holding	2 °F
Establishment	Large White Freezer	Beef	Holding	-1 °F
Establishment	Reach-in Freezer	Ambient air	Holding	35 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.