

<b>Record ID:</b> 50056918	<b>Inspection Date:</b> May 25, 2018
<b>Permit #:</b>	<b>Start Time:</b> 5/25/2018 11:07:45AM
<b>Permittee:</b> WDI NEW YORK LLC	<b>End Time:</b> 5/25/2018 1:44:13PM
<b>D.B.A:</b> TIM HO WAN	<b>Inspection Type:</b> Re-inspection/Cycle Inspection
<b>Address:</b> 85 4TH AVE Manhattan 100035205	
<b>Telephone:</b> 212-228-2800	

**Inspection Summary:**

Critical Violation Points: 25	Grade: C
General Violation Points: 10	Grade Card #: FC0035220
Total Violation Points: 35	Grade Pending: P
	Pending Card #: FG0092229

**Sanitary Violations:**

Cycle: Re-inspection (FS/B)

Result: Notice of Violation Served

Num	Violation Code	Violation Condition	Total Condition	Points
1	02B	1	1	7
2	04L	3	4	8
3	04N	4		
4	06A	1	1	5
5	06C	1	1	5
6	08A	3	4	5
7	08A	3		
8	10B	1		
9	10B	1	2	3
10	10H	1	1	2

**Inspection Notes:**

Department of Health & Mental Hygiene employees must show identification. Falsification of any statement made herein is an offense punishable by a fine of not more than \$500 or not more than 60 days imprisonment or both, NYC Administrative Code §10-154.

  
**NAME/ID:** Kimberly Alfred / 2088 **RANK/TITLE:** Public Health Sanitarian I **DATE:** May 25, 2018

**I acknowledge that I have received a copy of this inspection report.**

  
**RECEIVED BY:** Yu Juan Li **TITLE:** FPC Holder **DATE:** May 25, 2018

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Ownership verified by COA # 81-2037743 validated on 7.12.16 for WDI NEW YORK LLC. Permit expiration date noted 10.31.18. FPC Holder Yu Juan Li (14-12517) was present from the beginning of inspection and was comfortable having inspection conducted in English. Adequate cold and hot running water provided. Sufficient cold and hot holding units provided in front beverage prep area, kitchen and basement food prep area. Hand wash sinks provided in food prep areas. 3-comp sinks + high temp dishwasher provided for ware washing in basement. Employee/Patron restrooms provided in hallway leading from dining area. ~60 seats observed. Basement observed with food prep/storage and ware washing. Hot water provided by the building. FSE observed in compliance with trans fat & SFAA regulations. Grade A (FA0144713) observed posted. Grade C (FC0035220) & Grade Pending (FG0092229) issued.

**Attachments:**

Num	Description
1	NOV
2	IRF

**Hot Topics:**

The Health Department is offering free Food Safety Workshops aimed at improving your inspection results. At the workshop, learn how to achieve and maintain a "A" grade and receive a free copy of your inspection history report. Workshops are offered in each borough. Register now at: [www.surveymonkey.com/r/FSWorkshops](http://www.surveymonkey.com/r/FSWorkshops). For more information, email [infobfscs@health.nyc.gov](mailto:infobfscs@health.nyc.gov) or call 646-632-6001.

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