

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CENTER STREET CAFE	REGULAR	2018-02-15	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
CENTER STREET CAFE	REGULAR	2019-01-31	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
LUCHADOR TACOS	REGULAR	2023-12-06	No	4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				5-501.114	Drain plugs are not in place in receptacles.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.14.(A)	Ventilation not clean.	N