

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PANDA GARDEN	REGULAR	2018-06-26	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-501.16.(B)	Ware washing sink not cleaned/sanitized between uses.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-501.11	The physical facilities are in disrepair.	N
PANDA GARDEN	REGULAR	2019-11-06	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.116	Receptacles are not properly cleaned.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
EL TEQUILA	REGULAR	2022-03-03	Yes	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for 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
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-302.11.(A).(5).(B)	Food stored in packages, covered containers or wrappings subject to cross contamination.	N
				3-302.11.(A).(1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N

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				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				7-202.11	There are Poisonous or toxic materials that are not required for the operation and maintenance of a food establishment present.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				2-501.11	Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				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
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-204.113	Ware washing machine is not provided with a complete, easily accessible and readable data plate.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-302.11	Toilet tissue not provided at each toilet.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				4-204.11	Ventilation Hood System does not prevent dripping.	N
				6-202.11	Lights not shielded.	N
				6-303.11	Insufficient lighting provided.	N
				6-305.11	Dressing areas / rooms / lockers not provided.	N
				6-501.14.(A)	Ventilation not clean.	N
EL TEQUILA	FOLLOW_UP_FULL	2022-03-10	No	2-102.12	No Certified Food Protection Manager.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-204.113	Ware washing machine is not provided with a complete, easily accessible and readable data plate.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.11	Lights not shielded.	N
EL TEQUILA	REGULAR	2022-08-03	Yes	2-101.11	C: No person in charge present.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N

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				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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-603.15	Correct washing procedures not being followed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-202.11	Lights not shielded.	N
EL TEQUILA	FOLLOW_UP_FULL	2022-08-04	No	2-101.11	C: No person in charge present.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-303.11	Insufficient lighting provided.	N
EL TEQUILA	REGULAR	2022-11-01	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.17	Ware washing equipment does not contain proper cleaning agents.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-302.11	Toilet tissue not provided at each toilet.	N
				6-202.11	Lights not shielded.	N
				6-303.11	Insufficient lighting provided.	N
EL TEQUILA	REGULAR	2022-12-01	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				6-202.11	Lights not shielded.	N
EL TEQUILA	REGULAR	2023-01-03	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				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
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-202.11	Lights not shielded.	N
EL TEQUILA	REGULAR	2023-02-01	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
EL TEQUILA	REGULAR	2023-03-03	No	6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.113.(A)	Receptacles used inside that contain food residue not kept covered when not in continuous use or when filled.	N
				6-501.11	The physical facilities are in disrepair.	N
EL TEQUILA	REGULAR	2023-04-04	No	2-102.12	No Certified Food Protection Manager.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-501.15	Ware washing machines not properly operated.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.12	The physical facilities are not clean.	N
EL TEQUILA	REGULAR	2023-05-02	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
EL TEQUILA MEXICAN RESTAURANT	REGULAR	2023-06-07	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.16	Mops are not being properly stored.	N
EL TEQUILA MEXICAN RESTAURANT	REGULAR	2023-09-05	No	6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
EL TEQUILA MEXICAN RESTAURANT	REGULAR	2023-12-05	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-304.12	Improper between-use storage of in-use utensils.	N

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				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
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N