

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GUAC N ROLL	REGULAR	2018-07-24	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
GUAC N ROLL	FOLLOW_UP_ FULL	2018-08-14	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
GUAC N ROLL	FOLLOW_UP_ FULL	2018-08-29	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-501.11	Equipment in disrepair.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GUAC N ROLL	REGULAR	2022-06-23	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
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				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
				3-501.13	Improper thawing.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				5-501.17	Covered receptacle not provided. (Female use)	N