

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PIZZA HUT	REGULAR	2018-09-12	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	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
				5-501.113.(A)	Receptacles used inside that contain food residue not kept covered when not in continuous use or when filled.	N
				6-501.12	The physical facilities are not clean.	N
EL TEQUILA	REGULAR	2019-10-31	No	5-203.11	Inadequate number of hand wash facilities.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				7-101.11	Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS do not bear a legible manufacturer's label.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-301.13	Drain boards not provided or large enough to accommodate all soiled and cleaned items.	N
EL TEQUILA	REGULAR	2021-11-09	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				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
				4-204.112.(A)	Temperature measuring device not properly located.	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.(A)	Equipment, Utensils, Linens are improperly stored.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-502.11.(A)	Utensils not maintained.	N

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				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
EL TEQUILA	FOLLOW_UP_FULL	2021-12-01	No	3-305.11	Food not protected from contamination during storage.	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
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-502.11.(A)	Utensils not maintained.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N