| Establishment Name         | Insp. Type | Insp. Date | Fail? | Rule Cited               | Description of Violation  | Severity |
|----------------------------|------------|------------|-------|--------------------------|---|----------|
| GUERREN MAYA<br>RESTAURANT | REGULAR    | 2022-07-11 | No    | 3-501.17.(B).<br>(E).(F) | Refrigerated, Ready-to-Eat PHF<br>prepared and packaged by a Food<br>processing Plant not clearly date<br>marked according to code at the time<br>the original container was opened<br>and held for more than 24 hours. | С        |
|                            |            |            |       | 4-204.112.(B).<br>(C)    | Cold or hot holding not equipped with<br>integral or permanently fixed<br>temperature measuring device.   | N        |
|                            |            |            |       | 3-303.12                 | Food and/or food containers being stored in contact with ice or water.  | N        |
|                            |            |            |       | 3-305.11                 | Food not protected from contamination during storage.   | N        |
|                            |            |            |       | 2-402.11                 | Food Employees not wearing effective hair restraints.   | N        |
|                            |            |            |       | 3-304.12                 | Improper between-use storage of in-<br>use utensils.  | N        |
| GUERREN MAYA<br>RESTAURANT | REGULAR    | 2024-01-23 | No    | 6-301.11                 | Hand cleanser not available at hand wash sink or lavatory.  | N        |
|                            |            |            |       | 6-301.14                 | Hand wash signage not provided for employee hand sink or lavatory.  | N        |
|                            |            |            |       | 4-601.11.(A)             | Equipment food-contact surfaces and<br>utensils are not clean to sight and<br>touch.  | С        |
|                            |            |            |       | 3-501.17.(A).<br>(E)     | Packaged Food using Reduced<br>Oxygen Packaging or refrigerated<br>Ready-to-Eat PHF prepared and held<br>in the Eating establishment for more<br>than 24 hour not clearly dated<br>marked according to code.            | С        |
|                            |            |            |       | 4-204.112.(B).<br>(C)    | Cold or hot holding not equipped with<br>integral or permanently fixed<br>temperature measuring device.   | N        |
|                            |            |            |       | 3-305.11                 | Food not protected from contamination during storage.   | N        |
|                            |            |            |       | 3-304.14.(B).(1)         | Wiping cloths used for wiping<br>counters and other equipment<br>surfaces not held between uses in a<br>chemical sanitizer.   | N        |
|                            |            |            |       | 3-304.12                 | Improper between-use storage of in-<br>use utensils.  | Ν        |
|                            |            |            |       | 4-903.11.(D)             | Single-Service or Single-Use Articles<br>stored less than 6 inches off floor<br>using dollies, pallets, racks, or skids<br>not kept in closed packages.   | N        |
|                            |            |            |       | 5-205.15                 | Plumbing system not properly maintained in good repair.   | С        |
|                            |            |            |       | 6-201.11                 | Floors, walls, and ceilings are not smooth and easily cleanable.  | N        |
|                            |            |            |       | 6-501.16                 | Mops are not being properly stored.   | N        |