

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE BLUE PIG	REGULAR	2018-03-29	No	2-102.12	No Certified Food Protection Manager.	N
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-302.15.(A)	Fruits/vegetables not washed.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
				6-501.12	The physical facilities are not clean.	N
AZUL TEQUILA	REGULAR	2020-09-03	No	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
				3-501.16.(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
				5-103.11.(B)	Insufficient hot water supply.	C