

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE EGG & I	REGULAR	2018-05-14	Yes	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.14	No chemical test kit available.	N
				4-603.15	Correct washing procedures not being followed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
TEQUILERAS MEXICAN RESTAURANT	REGULAR	2021-10-01	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
1800 MEXICAN RESTAURANT	REGULAR	2023-10-02	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	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
				6-501.11	The physical facilities are in disrepair.	N