

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LAS OLAS TAQUERIA	REGULAR	2019-02-05	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
LAS OLAS TAQUERIA	REGULAR	2021-10-26	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAS OLAS TAQUERIA	REGULAR	2023-01-03	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	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
				4-501.12	Cutting surfaces not easily cleanable.	N