

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EL RAYO TAQUERIA	REGULAR	2018-05-03	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				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
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				6-501.12	The physical facilities are not clean.	N
EL RAYO TAQUERIA	REGULAR	2022-10-25	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-901.11.(A)	Equipment and utensils not being dried properly.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N