

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EL RAYO TAQUERIA	REGULAR	2018-06-04	No	3-501.15	Cooked foods improperly cooled.	N
SOL FOOD GROUP LLC	REGULAR	2018-12-17	No	5-205.11.(A)	Hand wash facility not accessible.	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
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
EL RAYO TAQUERIA	REGULAR	2019-06-28	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
EL RAYO TAQUERIA	REGULAR	2019-12-11	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.11	Lights not shielded.	N
EL RAYO TAQUERIA	REGULAR	2021-08-16	No	3-501.15	Cooked foods improperly cooled.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
EL RAYO TAQUERIA	REGULAR	2022-10-13	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
EL RAYO TAQUERIA	REGULAR	2023-04-05	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-202.16	Exterior walls and roof do not provide required protection.	N