

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FIVE PONDS PUBLIC HOUSE	REGULAR	2023-03-09	No	2-102.12	No Certified Food Protection Manager.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				7-101.11	Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS do not bear a legible manufacturer's label.	C
				3-501.11	Stored frozen foods not maintained frozen.	N
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				3-305.11	Food not protected from contamination during storage.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
EL TEQUILA MEXICAN RESTAURANT WATERBORO	REGULAR	2024-01-25	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				4-501.114.(A).(2)	Chlorine solution temperature is too low.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-501.13	Improper thawing.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-204.13.(A).(B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-501.16	Mops are not being properly stored.	N
EL TEQUILA MEXICAN RESTAURANT WATERBORO	REGULAR	2024-03-18	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-501.13	Improper thawing.	N
				3-305.11	Food not protected from contamination during storage.	N