

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|------------------|---|----------|
| BRUCES BURRITOS | REGULAR | 2018-12-06 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 4-602.11.(C) | Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours. | C |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 5-501.114 | Drain plugs are not in place in receptacles. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| BRUCES BURRITOS | REGULAR | 2023-01-24 | No | 4-602.11.(C) | Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |