

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