

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited           | Description of Violation   | Severity |
|--------------------|------------|------------|-------|----------------------|--|----------|
| EL MEXICANO        | REGULAR    | 2019-07-24 | No    | 6-301.11             | Hand cleanser not available at hand wash sink or lavatory.   | N        |
|                    |            |            |       | 6-301.12             | Sanitary towels / hand drying device not provided for hand wash sink or lavatory.  | N        |
|                    |            |            |       | 3-501.16.(A).(1)     | Hot foods not maintained at a proper temperature of 135 F or more.   | C        |
|                    |            |            |       | 3-501.17.(D)         | Date marking system used at the Eating Establishment does not meet the criteria list in code.  | C        |
|                    |            |            |       | 2-402.11             | Food Employees not wearing effective hair restraints.  | 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        |
| EL MEXICANO        | REGULAR    | 2022-01-05 | No    | 3-301.11.(A).(B).(D) | Food employees are handling ready to eat foods with bare hands.  | C        |
|                    |            |            |       | 3-302.11.(A).(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.                         | N        |
|                    |            |            |       | 3-302.11.(A).(4)     | Food subject to cross-contamination from dirty and unsanitized equipment or utensils.  | N        |
|                    |            |            |       | 3-501.16.(A).(1)     | Hot foods not maintained at a proper temperature of 135 F or more.   | C        |
|                    |            |            |       | 3-501.17.(D)         | Date marking system used at the Eating Establishment does not meet the criteria list in code.  | C        |
|                    |            |            |       | 3-501.15             | Cooked foods improperly cooled.  | N        |
|                    |            |            |       | 4-301.11             | Insufficient hot holding and/or cold holding equipment.  | N        |
|                    |            |            |       | 6-202.13             | Insect control devices are improperly designed and constructed / located.  | N        |
|                    |            |            |       | 6-101.11.(A)         | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.    | N        |
| EL MEXICANO        | REGULAR    | 2022-10-24 | Yes   | 3-301.11.(A).(B).(D) | Food employees are handling ready to eat foods with bare hands.  | C        |
|                    |            |            |       | 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        |
|                    |            |            |       | 4-602.11.(E)         | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.   | N        |
|                    |            |            |       | 3-501.16.(A).(2)     | PHF not maintained at 41 F or less.  | C        |
|                    |            |            |       | 3-501.17.(D)         | Date marking system used at the Eating Establishment does not meet the criteria list in code.  | C        |
|                    |            |            |       | 3-501.15             | Cooked foods improperly cooled.  | N        |
|                    |            |            |       | 4-301.11             | Insufficient hot holding and/or cold holding equipment.  | N        |
|                    |            |            |       | 3-501.12             | Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.  | N        |

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|--------------------|------------|------------|-------|------------------|--|----------|
|                    |            |            |       | 4-204.112.(A)    | Temperature measuring device not properly located.   | N        |
|                    |            |            |       | 2-402.11         | Food Employees not wearing effective hair restraints.  | 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        |
|                    |            |            |       | 5-103.11.(B)     | Insufficient hot water supply.   | C        |