

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RESTAURANT EL CORAZON	REGULAR	2018-03-28	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
RESTAURANT EL CORAZON	REGULAR	2018-11-15	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-304.11	Food not contacting only clean equipment and utensils.	C
				3-501.15	Cooked foods improperly cooled.	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
				6-501.12	The physical facilities are not clean.	N
RESTAURANT EL CORAZON	REGULAR	2019-05-16	No	3-501.15	Cooked foods improperly cooled.	N
RESTAURANT EL CORAZON	REGULAR	2019-10-31	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
RESTAURANT EL CORAZON	REGULAR	2021-09-14	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
RESTAURANT EL CORAZON	REGULAR	2022-10-18	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	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
				6-501.12	The physical facilities are not clean.	N
RESTAURANT EL CORAZON	REGULAR	2023-04-11	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N

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				3-304.11	Food not contacting only clean equipment and utensils.	C
				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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
RESTAURANT EL CORAZON	REGULAR	2023-08-30	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				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
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
RESTAURANT EL CORAZON	REGULAR	2024-02-21	No	3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.12	Food being stored in prohibited area(s).	N
				6-501.14.(A)	Ventilation not clean.	N