

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TAQUERIA 207	REGULAR	2019-12-05	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
TAQUERIA 207	REGULAR	2023-03-17	No	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
TAQUERIA 207	REGULAR	2024-01-31	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				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
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				6-501.11	The physical facilities are in disrepair.	N