

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TORTILLA FLAT RESTAURANT	REGULAR	2018-04-04	No	3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-203.11	Food temperature measuring device(s) not accurate for its intended range of use.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
TORTILLA FLAT RESTAURANT	REGULAR	2018-10-23	No	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
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	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
TORTILLA FLAT RESTAURANT	REGULAR	2019-04-25	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-303.11	Insufficient lighting provided.	N
TORTILLA FLAT RESTAURANT	REGULAR	2019-10-15	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
				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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-403.12	Non-sewage liquids not properly drained.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N

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				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N
TORTILLA FLAT RESTAURANT	REGULAR	2020-02-06	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-303.11	Insufficient lighting provided.	N
TORTILLA FLAT RESTAURANT	REGULAR	2022-05-03	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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N