



FI-3422

Date: 10/23/2023	Time in: 10:04	License/Permit # 0	Est. Type SD	Risk Category SD	Page <u>1</u> of <u>2</u>																																																																																																																																																																																																																		
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other		TOTAL/SCORE		89																																																																																																																																																																																																																			
Establishment Name: Taco Bell		Contact/Owner Name: Moises Silva																																																																																																																																																																																																																					
Physical Address: 14000 US-380		Pest control : 10/23/23	Grease trap : 9/6/23			Follow-up: No																																																																																																																																																																																																																	
<p><b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R</p>																																																																																																																																																																																																																							
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FI-3422



Establishment Name: Taco Bell	Physical Address: 14000 US-380	City/State: Cross Roads, TX	License/Permit # 0	Page __ of __ 2 of 2	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Diced tomatoes	44°F				
Cheese	46°F				
Diced tomatoes	43°F				
Chicken	166°F				
Sausage	187°F				
Rice	188°F				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:				
2	Observed TCS foods on main prep line 45-47F; items were put on line at 7:30am and will be removed at 11:30am				
20	9/6/23 1000gal LES				
21	CFM Moises Silva on site during inspection.				
22	All food handling employees shall complete a Texas accredited food handler certification within first 30 days of employment. maintain food handler licenses on site for review during inspection. Email proof of food handler licenses to <a href="mailto:bradley@instantinspector.com">bradley@instantinspector.com</a>				
27	CFM will call for service to main prep line. Also observed metal pans missing from cooler allowing cold air to exit the cooler.				
32	Resurface cutting boards on main prep line. Deep cuts prevent the food contact surface from being properly sanitized. remove cracked plastic containers from in use - surface cannot be properly sanitized.				
42	Increase detail cleaning of counter top equipment to eliminate food spillage and debris build up.				
45	Observed light food debris build up under in place equipment. Dre pair damaged corner seal by walk in cooler.				
Received by: (signature)	Print: Moises Silva	Title: Person In Charge/ Owner CFM			
Inspected by: (signature)	Print: Bradley Strange, REHS/RS/C...	Samples: Y <input checked="" type="radio"/> N <input type="radio"/>	# collected N/A		