





License/Permit # Est. Type Time in $_{Page}\,\underline{1}\quad \mathrm{of}\,\underline{2}$ 03/16/2024 11:26 Λ SD SD Purpose of Inspection: X 1-Routine 2-Follow Up 4-Investigation TOTAL/SCORE 3-Complaint 5-CO/Construction 6-Other Establishment Name Contact/Owner Name: Number of Repeat Violations: _0_ Number of Violations COS: _0_ Gladys Becerra Taco Bueno Physical Address: 11301 US-380 Pest control : Massey 12-24-23 Follow-up: Grease trap : Not observed Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch red item Mark 'V' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days I N N C N O A O S I N N O N A C O S Time and Temperature for Food Safety **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Χ X 2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge from Χ Χ eyes, nose, and mouth 3. Proper Hot Holding temperature(135°F) Х Preventing Contamination by Hands 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves used properly X Χ 5. Proper reheating procedure for hot holding (165°F in 2 15. No bare hand contact with ready to eat foods or approved X X alternate method properly followed 6. Time as a Public Health Control; procedures & records Χ **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Χ Approved Source Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite 3 Chemicals 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits X Χ & Vegetables 18. Toxic substances properly identified, stored and used X Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting X Water/ Plumbing 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper Χ 3 Sanitized at (see below) ppm/temperature backflow device 11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewater Disposal System, proper Χ 3 reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O O A Demonstration of Knowledge/ Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to and perform duties/ Certified Food Manager (CFM) Χ Maintain Product Temperature 28. Proper Date Marking and disposition 22. Food Handler/ no unauthorized persons/ personnel 2 Χ 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Recordkeeping and Food Package Labeling X Thermal test strip 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current and Valid) X Х destruction); Packaged Food labeled Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized 31. Adequate handwashing facilities: Accessible and properly supplied, used Х 2 processing methods; manufacturer instructions Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly Χ designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 2 X Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First I N N O I N N A N O A Prevention of Food Contamination Food Identification 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) Χ Χ animals
35. Personal Cleanliness/eating, drinking or tobacco use X Physical Facilities 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean Χ X 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used Χ X 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Χ Χ 45. Physical facilities installed, maintained, and clean Proper Use of Utensils 1 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean 1 dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations X





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Establishment Name:		Physical Address:		City/State:		License/Permit # Page of _		
Taco Bueno		11301 US-380			oads, TX	0 2 of 2		of 2
			TEMPERATURE OBSERVA					-
Item/Location		Temp	Item/Location	Temp	Item/Loca	tion		Temp
Condiment bar pico		46°F	Walk in	32.5	°F			
Onions		40.8°F						
Onions		44.4°F						
Diced tomatoes		44.1°F						
Lettuce		41°F						
Taco meat		159°F						
Beans		141°F						
Rice		156°F						
OBSERVATIONS AND CORRECTIVE ACTIONS								
Item Number								
7	Mildew like substance in ice machine. Clean and sanitize							
10	Sanitizer not observed							
20	Records not observed.							
21	Certified Food manager not on site. CFM must be on site during all hours of operation.							
22	Food handler cards not observed. Employees that have been employed 30 or longer must have a food handler card. One food							
	handler on site.							
23	Hot water 90 degrees in women's and men's restrooms, 100 degree minimum required.							
29	Digital probe. Qac							
31	Hand sink being used for purpose other than handwashing. Hand wash only. Paper towels not available at hand sink. Stock. No							
	paper towels at back hand sink.							
33	Sanitizer not observed in warewash sink.							
39	Wet stacked dishes. Air dry.							
45	Floor drains are soiled. Clean regularly gap under back door. Replace door sweep to prevent rodent and insect entry.							
46	Toilet paper not available in men's restroom							
47	Hang mops when not in use.							
Received	by:	1	Print:			Title: Person In Charge/	Owner	
(signature)		DF	Gladys Becerra			General Mana	ger	
Inspected by: Significant Company McMahan, RS, CPO Tammy McMahan, RS, CPO							NI/A	
Tammy McMahan, RS, CPO Samples: Y N # collected N/A								