The Town of Cross Roads Retail Food
Establishment Inspection Report

Date:	Time in: Tim	e out:	License/Pennit #	t msp	ection	Пер	Est. Type	Risk Category Page/ of			
11-2-22 1356							Rest	LOLH Total Score			
Purpose of Inspection:	rpose of Inspection: 1-Compliance 2-Routine				Investigation	on	4-Visit				
Establishment Name:		Cont	act/Owner Name:				* Number of Repeat Violations: ✓ Number of Violations COS:	0			
Taco Buewo Physical Address: 11301 Hury 380 City/County: To your of Cross Pooled;					ie:	Phone:		Follow-up: Yes 97			
						alad on sita	No R = repeat violation				
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 asterisk ** in appropriate box for R											
		Priority I	tems (3 Points) violations Re		iate Correct		of to exceed 3 days				
Compliance Status					1 N N	N C A O	E	mployee Health			
T S (F = degrees Fahrenheit)						8	12. Management, food employees and cond	fitional employees.			
Proper cooling time and temperature					1		knowledge, responsibilities, and reporting				
2. Proper Cold Holding (emperature (41°F/ 45°F)					4		 Proper use of restriction and exclusion; cycs, nose, and mouth 				
3. Proper Hot Holding temperature (135°F) 4. Proper goods for time and temperature					V		Preventing Contamin 14. Hands cleaned and properly washed/ G				
4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)					1		15. No bare hand contact with ready to cat alternate method properly followed (APPR				
	Hours) 6. Time as a Public Health Control; proceedings of the control of the con	dures & records					Highly Susceptil	ole ('opulations			
Approved Source					-		16. Pasteurized foods used; prohibited food Pasteurized eggs used when required	d not offered.			
7. Food and ice obtained from approved source; Food in								Chemicals			
good condition, safe, and unadulterated; parasite destruction				Т			17 Feed additional and a second second	chovel: Washing Fruits			
	8. Food Received at proper temperature				V		Food additives: approved and properly Wegetables				
	Protection from Contamination 9 Food Separated & protected, prevented during food				1		18. Toxic substances properly identified, s	fored and used Vater/ Plumbing			
V	preparation, storage, display, and tasting				12		10. Weter from paperously marries Plumbin	ar installed proper			
	10. Food contact surfaces and Returnables , Cleaned and Sanitized atppm temperature				1		19. Water from approved source: Plumbing installed; proper backflow device				
11. Proper disposition of returned, previously served or reconditioned					1		 Approved Sewage Wastewater Disposed 	al System, proper			
		Priori	y Foundation Items (2 Poin		Require Co		on within 18 days	R			
0 I N N C O A O	Demonstration of Knowled	ige/ Personnel	R	U U T	N O	A O	Food Temperature Con				
T S 21, Person in charge present, demonstration of knowledge,					,	27. Proper cooling method used; Equipme	ent Adequate to				
and perform duties/ Certified Food Manager (CFM) 22, Food Handler/ no unauthorized persons/ personnel				1		Maintain Product Temperature 28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package				1		29. Thermometers provided, accurate, and Thermal test strips	d calibrated; Chemical/				
Labeling 23. Hot and Cold Water available; adequate pressure, safe					1	Permit Requirement, Prerec	quisite for Operation				
24. Required records available (shellshock tags; parasite				V		30. Food Establishment Permit (Curren	t & Valid)				
destruction): Packaged Food labeled. Conformance with Approved Procedures				<u> </u>		Utensils, Equipmo	ent, and Vending				
25. Compliance with Variance, Specialized Process, and						31. Adequate handwashing facilities: Acc	eessible and properly supplied, used				
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					V 3						
Consumer Advisory				1		32. Food and Non-food Contact surfaces designed, constructed, and used	cieanable, properly				
26. Posting of Consumer Advisories; raw or undercooked				1		33. Warewashing Facilities; installed, ma Service sink or curb cleaning facility pro					
	foods (Disclosure Reminder/Buffet Pla		olations Require Corrective	sction Not to	Exceed 90	Days or Next	Inspection , Whichever Comes First				
0 1 N N C 0 N O A O	Prevention of Food C		P	20000000	1 N N O	N C		Food Identification			
r s		m, rodent/other animals				1	41.Original container labeling (Bulk Foo	xl)			
2	34. No Evidence of Insect contamination, rodent/other animals			-	1		Physical Facilities				
	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored				V		42. Non-Food Contact surfaces clean				
37. Environmental contamination 38. Approved thawing method				+ -	-		Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained				
38. Approved maxing menod Proper Use of Utensils				45. Physical facilities installed, maintained, and clean							
39. Utensils, equipment, & linens; properly used, stored. dried, & handled. In use utensils; properly used.					46. Toilet Facilities: properly constructed, supplied, and clean						
40. Single-service & single-use articles; properly stored						1	47. Other Violations				
Received by:					V	110	Alum 10	Title: Person In Charge/ Owner			
(signature)				Print:	Ne	UNL	Alvarado	Business Email:			
Inspected by: John	N Plover	6 d. A.		7 mt.	10	hu	Gloven				
Form EH-08 (Revised 09-2015)											

Item No.

1 Cooling

• TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:

Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

• TCS food held above 41° F (45° F) more than 4 hours: *Action: Voluntary destruction*

• TCS food held above 41° F (45° F) less than 4 hours: *Action: Rapid cool (e.g. ice bath)*

3 Hot Hold

• TCS food held below 135° F more than 4 hours: *Action: Voluntary destruction*

• TCS food held below 135° F less than 4 hours:

Action: Rapid reheats to 165° F or more

4 Cooking

• TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

TCS food improperly reheated:
 Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

 Foods from unapproved sources/unsound condition: Action: Voluntary destruction

9 Cross-Contamination of Raw/Cooked Foods

Ready-To-Eat food contaminated by raw TCS food:
 Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

Food employees observed not washing hands:
 Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

• Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:

Action: Voluntary destruction

19, 23 Water Supply

• Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils: *Action: Voluntary suspension of food preparation*

^{*} Time/Temperature Control for Safety (TCS)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name:	Physical A	ddress:	City/State: 7	DWWDt	License/Permit # Page 🕏 of 💈							
Taco Bueno	11301 HW4 380		64059 R	Bodi								
TOUD BUOND 11301 HWY 380 GUDSS BOOKS TEMPERATURE OBSERVATIONS												
Item/Location	Temp	Item/Location	Temp	Item/Locatio	on	Temp						
Testoods (Na/K	41-45											
in Reachini												
Tes tooks (Hothola ing steamtable) Theath in	135-12	>										
ing stewartables												
Theach in												
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
5 Directed s	wift	menege,	1 to mon.	itor ho	ot hold:	ug						
temperatur	temperatures on steam table every in hours.											
,												
					12							
	,											
4												
Received by: (signature)		Print: Versh	Alvorado		Title: Person In Charg	e/ Owner						
(signature) Inspected by:	. Q.	/ Print:	Moundo			De						