

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-9-22	Time in: 1432	Time out: 1515	License/Permit #	Est. Type: Rest	Risk Category: Low	Page <u>1</u> of <u>3</u>		
Purpose of Inspection:			<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	Total Score

Establishment Name: Taco Bueno	Contact/Owner Name:	* Number of Repeat Violations: 8	99
Physical Address: 11301 Hwy 380	City/County: Town of Cross Roads	✓ Number of Violations COS:	
Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site
 Mark the appropriate points in the OUT box for each numbered item. Mark '*' a checkmark in appropriate box for IN, NO, NA, COS. R = repeat violation. Mark an asterisk '*' in appropriate box for R.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
O	U	I	N	C			O	U	I	N	C		
T	T	N	O	S			T	T	N	O	S		
		✓			1. Proper cooling time and temperature				✓				
		✓			2. Proper Cold Holding temperature (41°F/ 45°F)				✓				
✓		✓			3. Proper Hot Holding temperature (135°F)								
		✓			4. Proper cooking time and temperature				✓				
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓				
		✓			6. Time as a Public Health Control; procedures & records								
Approved Source													
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								
		✓			8. Food Received at proper temperature								
Protection from Contamination													
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								
		✓			10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm temperature				✓				
		✓			11. Proper disposition of returned, previously served or reconditioned				✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status					Demonstration of Knowledge/ Personnel	R	Compliance Status					Food Temperature Control/ Identification	R
O	U	I	N	C			O	U	I	N	C		
T	T	N	O	S			T	T	N	O	S		
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				✓				
		✓			22. Food Handler/ no unauthorized persons/ personnel				✓				
Safe Water, Recordkeeping and Food Package Labeling													
		✓			23. Hot and Cold Water available; adequate pressure, safe				✓				
		✓			24. Required records available (shellshock tags; parasite destruction); Packaged Food labeled				✓				
Conformance with Approved Procedures													
		✓			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				✓				
Consumer Advisory													
		✓			26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffer Plate/ Allergen Label)				✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R
O	U	I	N	C			O	U	I	N	C		
T	T	N	O	S			T	T	N	O	S		
		✓			34. No Evidence of Insect contamination, rodent/other animals				✓				
		✓			35. Personal Cleanliness/eating, drinking or tobacco use				✓				
		✓			36. Wiping Cloths; properly used and stored				✓				
		✓			37. Environmental contamination				✓				
		✓			38. Approved thawing method				✓				
Proper Use of Utensils													
		✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled. In use utensils; properly used				✓				
		✓			40. Single-service & single-use articles; properly stored and used				✓				

Received by: <i>[Signature]</i>	Print: Kevin Alvarado	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: John Glover	Business Email:

Corrective Actions to Ensure Safe Food

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)

