



FI-3446

Date: 10/25/2023	Time in: 08:14	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		93																																																																																																																																																																																																																			
Establishment Name: Taco Bueno		Contact/Owner Name: Rodrigo Flores																																																																																																																																																																																																																					
Physical Address: 11301 US-380		Pest control : NA																																																																																																																																																																																																																					
		Grease trap : NA		Follow-up: No																																																																																																																																																																																																																			
<p>Compliance Status: 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-3446



Establishment Name: Taco Bueno	Physical Address: 11301 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
WIC	39°F				
WIF	0°F				
Beef	165°F				
Beans	165°F				
Cheese	39°F				
Sour Cream	39°F				
Tomatoes	39°F				
RIR	38°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:				
10	The three compartment sink sanitizer concentration observed at 200ppmQA.				
20	Provide the grease trap ticket upon request.				
21	Display in public view the Certified Food Manager Certificate. Rodrigo Flores CFM present during the inspection.				
22	Provide valid Food Handler cards for all food prep employees within 30 days of employment.				
Received by: (signature)	Print: Rodrigo Flores	Title: Person In Charge/ Owner Manager			
Inspected by: (signature)	Print: Jeff Babina RS/CPO	Samples: Y <input checked="" type="radio"/> N <input type="radio"/> # collected N/A			