https://www.crossroadstx.gov/permits-development/pages/health-





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Date:	٦.	/00	າດດ		Time in:	_	ense/Permit	#					Est. Type Risk Category Page 1 of	2
10/					08:14	0		_	_			_	2D 2D	
Purp Estab				tion: X 1-	Routine 2-Fol		omplaint wner Name:	_	-Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORI
Taco				iic.		Rodrigo							Number of Repeat Violations: 0 Number of Violations COS: 0	
Physi 1130						Pest control : NA					Gr		e trap : Follow-up: No)
1130				Status: Ou	it = not in compliance	IN = in compliance	NO = not	t obcar	evad	N/A				st ol
Mark					OUT box for each number								plicable COS = corrected on site R = repeat violation W= Wa ox for IN, NO, NA, COS Mark an in appropriate box for R	uc.
C	Ľ	64	-4	T	Priority Iter	ms (3 Points) viol	lations Requ						ive Action not to exceed 3 days	_
Comp O I U N	N		C	Tiı	ne and Temperature	e for Food Safety	R	C	Compl O I U N	N O	N A	C O	Emmlares Health	
U N T	U	A	S	1.70	(F = degrees Fal			T	r N	U	A	s	Employee Health	
X				1. Proper co	ooling time and tempe	rature			X				 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 	
				2. Proper C	old Holding temperate	ure(41°F/ 45°F)		-					13. Proper use of restriction and exclusion; No discharge from	
X				•					X				eyes, nose, and mouth	
Х				3. Proper H	ot Holding temperatur	re(135°F)							Preventing Contamination by Hands	
X	-			4. Proper co	ooking time and tempe	erature			Х		Т		14. Hands cleaned and properly washed/ Gloves used properly	
+^				5. Proper re	heating procedure for	hot holding (165°F	in 2	-					15. No bare hand contact with ready to eat foods or approved	
X				Hours)	61	3			X				alternate method properly followed	
х				6. Time as	a Public Health Contro	ol; procedures & rec	cords				_		Highly Susceptible Populations	
12.		_							Т		Т		16. Pasteurized foods used; prohibited food not offered	
					Approved Se	ource			X				Pasteurized eggs used when required	
T			П		lice obtained from ap		in		-					
X				destruction	tion, safe, and unadult	icrateu, parasite							Chemicals	
+				8. Food Re	ceived at proper tempe	erature	+		T.		T		17. Food additives; approved and properly stored; Washing Fruits	
X									X				& Vegetables	
					Protection from Co	ontamination			Х				18. Toxic substances properly identified, stored and used	
Τ.,			Т		parated & protected, p		i							
X				preparation	, storage, display, and	l tasting							Water/ Plumbing	
х					ontact surfaces and Re t (see below) ppm/ten		and		Х				 Water from approved source; Plumbing installed; proper backflow device 	
^					disposition of returned								20. Approved Sewage/Wastewater Disposal System, proper	
Х				recondition		i, previously served	01	3	3				disposal	
+		٠			Priority Fo	oundation Items	(2 Doints)		tions	Dog		C		
O I	N	I N	C				(2 Points)	vioia	uuuns	neg	uire	Cor	rective Action within 10 days	
UIN	0			Der	nonstration of Know		(2 Points)	0) I	N	N	С		
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Establishment Name: Taco Bueno			Physical Address: 11301 US-380 TEMPERATURE OBSE		ds, TX	License/Permit #	Page of 2 of 2
Item/Loc	cation	Temp	Item/Location	Temp	Item/Locati	on	Temp
WIC		39°F					
WIF		0°F					
Beef		165°F					
Beans Cheese Sour Cream Tomatoes		165°F					
		39°F					
		39°F					
		39°F					
		38°F					
		OF	SERVATIONS AND CORREC	TIVE ACTIO	NS		
Item Number	NOTED BELOW:		ENT HAS BEEN MADE. YOUR ATTE		ECTED TO TH	E CONDITIONS OBSE	ERVED AND
10	<u> </u>		concentration observed at 200p	opmQA.			
20	Provide the grease trap ti			- FI OFM			
21 22			od Manager Certificate. Rodrigo all food prep employees within 3			ing the inspection.	
Received	l hre		Print:			Title: Person In Char	se/ Owner
Received by:		Rodrigo Flores			Title: Person In Charge/ Owner Manager		
Inspecter (signature)	d by:	Pal	Print: Jeff Babina RS/	СРО		Samples: Y (N)	# collected N/