

## The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-23-23	Time in: 1349	Time out: 1447	License/Permit #	Est. Type: Best	Risk Category: Med	Page 1 of 3	
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	<b>Total Score</b>
Establishment Name: Taco Buevo			Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 8		<b>89</b>
Physical Address: 11301 Hwy 380		City/County: Town of Cross Roads		Zip Code:	Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 with a checkmark in appropriate box for **IN, NO, NA, COS**. R = repeat violation  
Mark an asterisk "\*" in appropriate box for **H**

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

O U T	I N	N O	N A	C O S	Description	R	O U T	I N	N O	N A	C O S	Description	R
<b>Time and Temperature for Food Safety</b> <small>(F - degrees Fahrenheit)</small>													
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature (41°F-45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding temperature (135°F)		<b>Preventing Contamination by Hands</b>						
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed. Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)	
					6. Time as a Public Health Control, procedures & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>													
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
					8. Food Received at proper temperature		<b>Chemicals</b>						
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm/temperature							18. Toxic substances properly identified, stored and used	
					11. Proper disposition of returned, previously served or reconditioned		<b>Water/ Plumbing</b>						
												19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

O U T	I N	N O	N A	C O S	Description	R	O U T	I N	N O	N A	C O S	Description	R
<b>Demonstration of Knowledge/ Personnel</b>													
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>													
					23. Hot and Cold Water available; adequate pressure, safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					24. Required records available (shellshock tags; parasite destruction); Packaged food labeled		<b>Permit Requirement, Prerequisite for Operation</b>						
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							30. Food Establishment Permit (Current & Valid)	
<b>Conformance with Approved Procedures</b>													
					26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate) Allergen Label		<b>Utensils, Equipment, and Vending</b>						
												31. Adequate handwashing facilities; Accessible and properly supplied, used	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
												33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

O U T	I N	N O	N A	C O S	Description	R	O U T	I N	N O	N A	C O S	Description	R
<b>Prevention of Food Contamination</b>													
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean	
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method							44. Garbage and Refuse; properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>													
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							45. Physical facilities installed, maintained, and clean	
					40. Single-service & single-use articles; properly stored and used							46. Toilet Facilities; properly constructed, supplied, and clean	
												47. Other Violations	

Received by: <i>Daisy Mendoza</i> <small>(signature)</small>	Print: <i>Daisy Mendoza</i>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover P. A.</i> <small>(signature)</small>	Print: <i>John Glover</i>	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)

## The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Taco Bueno</i>	Physical Address: <i>11301 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <u>3</u> of <u>3</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (walk in cooler)</i>	<i>41-45</i>				
<i>TCS foods (steam tables)</i>	<i>135</i>				

### 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:
<i>46</i>	<i>Men's restroom without soap.</i>
<i>47</i>	<i>Employee working in the food preparation area without a hair restraint present to TFER.</i>
<i>9</i>	<i>Food stored on walk in shelves without a cover.</i>
<i>32</i>	<i>Food contact surfaces <del>not</del> having rust.</i>
<i>14</i>	<i>Employee preparing salsa containers with salsa while not wearing gloves.</i>
<i>42</i>	<i>Spot clean wall surfaces.</i>

Received by: (signature) <i>Daisy Mendoz</i>	Print: <i>Daisy Mendoz</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>John Bloner, C.A.</i>	Print: <i>John Bloner</i>	Samples: Y <u>N</u> # collected <u>0</u>