



Food Establishment Inspection Report

Date: <u>2/8/23</u>	Establishment Name: <u>Taco Bueno # 3087</u>	Permit #: <u>2019-03011</u>	TOTAL/SCORE <u>17</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			
Contact/Owner Name: <u>Joshua Mackey</u>		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: _____	
Physical Address: <u>815 N. Valley Mills Dr Waco</u>		City: <u>Waco</u>	Zip Code: <u>76710</u>
		Phone: _____	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date: <u>2/24/23</u>

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **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 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
OUT	1. Proper cooling time and temperature		OUT	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
IN	2. Proper Cold Holding temperature (41F/ 45F)		IN	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
NO	3. Proper Hot Holding temperature (135F)		NO	Preventing Contamination by Hands	
NA	4. Proper cooking time and temperature		NA	14. Hands cleaned and properly washed/ Gloves used properly	
COS	5. Proper reheating procedure for hot holding (165F in 2 Hours)		COS	15. No bare hand contact with ready to eat foods of approved alternate method properly followed (Approved Y (N))	
	6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations	
	Approved Source			16. Pasteurized foods used; prohibited food not offered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			Pasteurized eggs used when required	
	8. Food Received at proper temperature			Chemicals	
	Protection from Contamination			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			18. Toxic substances properly identified, stored and used	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200 QT</u> ppm/temperature			Water/ Plumbing	
	11. Proper disposition of returned, previously served, reconditioned			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

Compliance Status	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
OUT	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		OUT	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
IN	22. Food Handler/ no unauthorized persons/ personnel		IN	28. Proper Date Marking and disposition	
NO	Safe Water, Record Keeping and Package Labeling		NO	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
NA	23. Hot and Cold Water available; adequate pressure, safe		NA	Permit Requirement, Prerequisite for Operation	
COS	24. Required records available (shellstock tags; parasite destruction); Package food labeling		COS	30. Food Establishment Permit (Current & Valid)	
	Conformance with Approved Procedures			Utensils, Equipment, and Vending	
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			31. Adequate handwashing facilities: Accessible and properly supplied, used	
	Consumer Advisory			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			33. Warewashing Facilities; installed, maintained, used	

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
OUT	34. No Evidence of Insect contamination, rodent/other animals		OUT	41. Original container labeling (Bulk Food)	
IN	35. Personal Cleanliness/eating, drinking or tobacco use		IN	Physical Facilities	
NO	36. Wiping Cloths; properly used and stored		NO	42. Non-Food Contact surfaces clean	
NA	37. Environmental contamination		NA	43. Adequate ventilation and lighting; designated areas used	
COS	38. Approved thawing method		COS	44. Garbage and Refuse properly disposed; facilities maintained	
	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 and used			47. Other Violations	

Received by: <u>Joshua Mackey</u> (signature)	Print: <u>Joshua Mackey</u>	Title: <u>General Manager</u>
Inspected by: <u>JML</u> (signature)	Print: <u>JML</u>	Permit Expires: <u>2/23</u> Mo / Yr

Notes: see page 2



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Establishment: <u>Taco Bueno # 3087</u>	Permit #: <u>2019-03011</u>	Date: <u>2/8/23</u>
Address: <u>815 N Valley Mills Dr</u>	City: <u>Waco</u>	Zip Code: <u>76710</u>

TEMPERATURE OBSERVATIONS	
Item/Location/Food Temperature °F	
<u>mic - diced tomato 40°F</u>	<u>Line - refried beans 193°F</u>
<u>Line - shredded lettuce (ice bath) 40°C</u>	<u>beef 148°F</u>

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.
7.)	Condensation dripping into open container of chili at line. <u>COS - Chili voluntarily discarded.</u>
43.)	Exhaust system above tortilla warm hold station is not functional at this time.
10.)	Black & white mold-like substance in soda nozzles at drive thru.
<u>OK</u> 18.)	<u>Spray bottle of grill release directly next to chips. COS - Relocated spray.</u> <u>OK - approved for food contact surfaces by FDA.</u>
31.)	Container of salsa in front handwash sink. <u>COS - Removed salsa COS</u>
31.)	Soap dispenser at front handwash sink empty.
32.)	Broken racks in walk in cooler, cracked lids, measuring cups, etc. Ensure all equipment is smooth, durable, non-absorbent & easily cleanable - no cracks, melted.
34.)	Flying insects (5+) throughout facility. Provide pest control invoice at reinspection.
35.)	Open beverage cup at prep cooler. <u>COS - Discarded.</u>
36.)	Soiled blue rags on food prep surfaces.
40.)	Discriminative using portion cups as scoops for bulk salt/sugar
41.)	Unlabeled bulk sugar/salt(?)
42.)	Clean & maintain all gaskets, all fan guards, racks in walk in cooler, all slits, underside of soda nozzles

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Inspected by: <u>JLM</u>	Print: <u>TWUS</u>	