Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da	te:				Time in:	Time out:		License/Po	ermit #	‡					Est. Type	Risk Category	, ,	_
7/	1/	/2(02	25		3:18		FS20)						Page $\underline{1}$ of $\underline{2}$	<u>2</u>
					tion: 1-Routine	2-Follov		-Compla			Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SCOR	RE
Est	abli	shm	ent	Nan	ne:	_		t/Owner N	_			8			★ Number of Repeat Vio			
					z Tacos		Pest control			Но	od		G	reace	e trap :	Follow-up: Yes	20/90/1	В
Physical Address: Pest control: Action/5-11-2025										Hood Kramer Service/5-2025					al/1000gal/6-3-2025	No No		
M					Status: Out = not in conpoints in the OUT box for o	mpliance IN =	in compliance	e No) = not						plicable COS = corrected of	on site \mathbf{R} = repeat vio	olation W- Watch	h
Mai	rk u	ne ap	pprop	oriate	•										ox for IN, NO, NA, COS Nive Action not to exceed 3 d	Mark an 🗙 in appropriat Mavs	te box for K	
_	_	ance		_			(0 1 011100)			C	ompl	iance	e Stat	us		,-		R
U	I N	N O	N A	CO	Time and Tem	perature for egrees Fahrer		7	R	U	O I N O I		N A	C O	Employee Health			
Т				S	Proper cooling time as		-			1				S	12. Management, food emp	loyees and conditional	employees;	
	~										~				knowledge, responsibilities,	, and reporting		
2					2. Proper Cold Holding	temperature	(41°F/ 45°F)								13. Proper use of restriction	and exclusion; No dis	charge from	
3									~				eyes, nose, and mouth					
W	3. Proper Hot Holding temperature(135°F)												Preventing C	Contamination by Har	nds			
		4. Proper cooking time and temperature							~				14. Hands cleaned and prop	perly washed/ Gloves u	ised properly			
		_			5. Proper reheating process	edure for ho	t holding (165	5°F in 2							IS. No bare hand contact with ready to eat foods or approved			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~				alternate method properly for	ollowed (APPROVED	Y. N.)			
		~			6. Time as a Public Heal	lth Control; j	procedures &	records							Highly Su	sceptible Populations		
		-													16. Pasteurized foods used;			
					Арр	proved Sour	rce				~				Pasteurized eggs used when eggw cooked			
					7. Food and ice obtained			ood in							oggw oookea			
	~				good condition, safe, and destruction	d unadultera	ted; parasite									Chemicals		
$\vdash \vdash$					Sysco 8. Food Received at pro	ner temperat	ure					-			17. Food additives; approve	ed and properly stored:	Waching Emite	
	~						uic				~				& Vegetables	a and property stored,	washing Fruits	
					check at recei		•			2					Water only 18. Toxic substances proper	rly identified, stored an	nd used	-
					9. Food Separated & pro	from Conta		food		3						•		
	~				preparation, storage, disp			1000							Wa	ter/ Plumbing		
					10. Food contact surface Sanitized at p			ed and			~			-	19. Water from approved so backflow device	ource; Plumbing install	ed; proper	
W																		
W	·/				11. Proper disposition of	f returned, pr	reviously serv	ed or			1				20. Approved Sewage/Wast	tewater Disposal Syste	m, proper	
W	~				reconditioned disca	arded					~				disposal		m, proper	
W	v	N	N		reconditioned disca	arded					tions						m, proper	D
OU	I N	N O	N A	COS	reconditioned disca	arded	ndation Iter	ms (2 Po	ints)	O U	tions	Req N O	uire N A	C O	disposal rective Action within 10 da			R
0		N O	N A		reconditioned disca	ority Found of Knowled esent, demon	ndation Iteration Iteration of kn	ms (2 Po		О	tions	N	N	C	disposal rective Action within 10 da	tys ure Control/ Identific used; Equipment Ade	eation	R
0 U T		N O	N A	О	Prior Demonstration 21. Person in charge pre	ority Found of Knowled esent, demonstified Food N	ndation Iter lge/ Personne astration of kn Manager/ Pos	ms (2 Po		O U	tions	N	N	C O	rective Action within 10 da Food Temperat 27. Proper cooling method of	ure Control/ Identific used; Equipment Ade ure	eation	R
O U T		N O	N A	О	Prio Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un	ority Found of Knowled essent, demonstified Food Manuthorized p	ndation Iten Idge/ Personno Instration of kn Manager/ Pos Dersons/ persons	ms (2 Po		O U	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat	ure Control/ Identific used; Equipment Ade ure	eation quate to	R
0 U T		N O	N A	О	Prio Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor	ority Found of Knowled esent, demonstified Food Manauthorized produced in Labeling	ndation Iten lge/ Personne istration of kn Manager/ Pos persons/ person nd Food Paci	ms (2 Po		O U	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an	ure Control/ Identific used; Equipment Ade ure	eation quate to	R
0 U T 2		N O	N A	О	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor	ority Found of Knowled esent, demonstified Food Manauthorized produced in Labeling	ndation Iten lge/ Personne istration of kn Manager/ Pos persons/ person nd Food Paci	ms (2 Po		O U T	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips	ure Control/ Identific used; Equipment Ade ure	eation quate to ted; Chemical/	R
0 U T 2 2 2	N V	N O	N A	О	Prior Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava	ority Found of Knowled essent, demonstified Food Mauthorized produced in Labeling available; available (shell	ndation Itel lge/ Personno istration of kn Manager/ Pos persons/ perso nd Food Pacl dequate pressi	ms (2 Po		O U T	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips	ure Control/ Identific used; Equipment Ade ure ad disposition I, accurate, and calibrat nt, Prerequisite for O	eation quate to eed; Chemical/	R
0 U T 2 2 2	N	N O	N A	О	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water	ority Found of Knowled essent, demonstified Food Mauthorized produced in Labeling available; available (shell	ndation Itel lge/ Personno istration of kn Manager/ Pos persons/ perso nd Food Pacl dequate pressi	ms (2 Po		O U T	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Po	used; Equipment Adeure d disposition l, accurate, and calibrat nt, Prerequisite for O ermit (Current/insp re	eation quate to ded; Chemical/ peration eport sign posted)	R
0 U T 2 2 2	N V	N O	N A	О	Prior Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F	ority Found of Knowled essent, demonstified Food Mauthorized produced in Labeling environmental available; actuallable (shell Food labeled with Approversity Foundation of the Control of	ndation Itel lge/ Personne istration of kn Manager/ Pos persons/ perso nd Food Pacl dequate pressi lstock tags; pa	ms (2 Po		O U T	tions I N	N	N	C O	disposal rective Action within 10 da Food Temperat 27. Proper cooling method to Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Poly 12/31/2025 Utensils, Equirement Poly 12/31/2025	used; Equipment Adeure ad disposition I, accurate, and calibrat nt, Prerequisite for O ermit (Current/insp re	quate to ded; Chemical/ peration eport sign posted)	R
0 U T 2 2 2	N V	N O	N A	О	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance	ority Found of Knowled esent, demonstrated production of Knowled esent, demonstrated produced	ndation Item lge/ Personne istration of kn Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa ed Procedure cialized Proces specialized	ms (2 Po		V	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Po	used; Equipment Adeure ad disposition I, accurate, and calibrat nt, Prerequisite for O ermit (Current/insp re	quate to ded; Chemical/ peration eport sign posted)	R
0 U T 2 2 2	N V	N O	N A	О	Prior Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F	ority Found of Knowled esent, demonstrated production of Knowled esent, demonstrated produced	ndation Item lge/ Personne istration of kn Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa ed Procedure cialized Proces specialized	ms (2 Po		O U T	tions I N	N	N	C O	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking and 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Poly 12/31/2025 Utensils, Eq 31. Adequate handwashing	used; Equipment Adeure ad disposition I, accurate, and calibrat nt, Prerequisite for O ermit (Current/insp re	quate to ded; Chemical/ peration eport sign posted)	R
0 U T 2 2 2	N V	N O	N A	О	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	ority Found of Knowled esent, demonstrated production of Knowled esent, demonstrated produced	ndation Iter lige/ Personne istration of kn Manager/ Pos persons/ person nd Food Pacl dequate pressi listock tags; pa ed Procedure istalized Proces specialized instructions	ms (2 Po		W 2	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Polymer Strips 12/31/2025 Utensils, Eq 31. Adequate handwashing supplied, used	ure Control/ Identifications used; Equipment Adecure and disposition I, accurate, and calibrate ant, Prerequisite for Officermit (Current/inspire) quipment, and Vending facilities: Accessible and accurate accurate and accurate accu	quate to ded; Chemical/ deperation deport sign posted) deport sign posted) deport sign posted)	R
0 U T 2 2 2	N V	N O	N A	О	Prioritioned discase Priorition 21. Person in charge present perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked to the constant of the consta	ority Found of Knowled esent, demonstrated production and the radical produ	ndation Item lge/ Personne instration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa ed Procedure inalized Proces is specialized instructions	ms (2 Po		V	tions I N	N	N	C O	Tective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking and 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Poly 12/31/2025 Utensils, Equation 13. Adequate handwashing supplied, used	ure Control/ Identification used; Equipment Adecure and disposition I, accurate, and calibrate Int, Prerequisite for Officermit (Current/inspire Interpretation of the Company of the Company of the Company of the Company of the Control of the Company of the Comp	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	R
2 2	N V	N O	N A	О	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	ority Found of Knowled esent, demonstrified Food Manuthorized produced in Labeling and Labeling environmental and the sent of	ndation Iter lige/ Personne astration of kn Manager/ Pos persons/ perso nd Food Pacl dequate pressi listock tags; pa ed Procedure cialized Proces specialized structions sory ; raw or under	ms (2 Po		W 2	tions I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Polymer Strips 12/31/2025 Utensils, Eq 31. Adequate handwashing supplied, used	ure Control/ Identification used; Equipment Adecure and disposition I, accurate, and calibrate Int, Prerequisite for Officermit (Current/inspire Interpretation of the Control of the Cont	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	R
2 2	V	N O	N A	О	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require	ority Found of Knowled esent, demonstrated produced and the result of th	ndation Item lge/ Personne astration of kn Manager/ Pos persons/ person nd Food Pacl dequate press lstock tags; pa ed Procedure cialized Proce specialized astructions sory ; raw or unde	ms (2 Po	R	W 2 2	tions I	NO	N A	COSS	Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Poly 12/31/2025 Utensils, Equation 13. Adequate handwashing supplied, used 32. Food and Non-food Cordesigned, constructed, and the supplied of	used; Equipment Adeure ad disposition I, accurate, and calibrat Int, Prerequisite for O ermit (Current/inspre quipment, and Vendin facilities: Accessible a ntact surfaces cleanable used i installed, maintained, ag facility provided	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	R
2 2	V	N O	N A	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require	ority Found of Knowled esent, demonstrified Food Manuthorized produced in authorized produc	ndation Item lige/ Personne astration of kn Manager/ Pos persons/ person nd Food Pacl dequate press listock tags; pa listock tags; pa ed Procedure citalized Proces specialized astructions gory ; raw or under Plate)/ Allerge ins Require (ms (2 Po	R	O U T	tto E	NO	N A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Potential Strips Utensils, Equation 10 June	used; Equipment Adeure ad disposition I, accurate, and calibrat Int, Prerequisite for O ermit (Current/inspre quipment, and Vendin facilities: Accessible a ntact surfaces cleanable used i installed, maintained, ag facility provided	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	R
0 U T O U T T	N V V	N	N	OS	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Va HACCP plan; Variance processing methods; man Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require) Core Items (1 Point)	ority Foundation of Knowled esent, demonstrated production of Knowledge esent, demonstrated	ndation Item lge/ Personne astration of kn Manager/ Pos persons/ person nd Food Pacl dequate press lstock tags; pa ed Procedure cialized Proce a specialized astructions gory ; raw or unde Plate)/ Allerge ins Require (tamination	ms (2 Po	Actio	O U T	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking and 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Potalishment Potalish	ure Control/ Identification used; Equipment Adeure and disposition I, accurate, and calibrate Int, Prerequisite for O ermit (Current/insprese quipment, and Vendin facilities: Accessible a intact surfaces cleanable used ; installed, maintained, and facility provided ichever Comes First d Identification	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	
2 2 2	N V V	N	N	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged F Conformance with Va HACCP plan; Variance processing methods; marked processing methods; marked Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention of 34. No Evidence of Inseanimals	ority Found of Knowled esent, demonstrated production of Knowled esent, demonstrated produced	ndation Item lge/ Personne astration of kn Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa ed Procedure italized Proce specialized Proce specialized nstructions sory ; raw or unde Plate)/ Allerge ins Require C tamination ation, rodent/or	ms (2 Po	Actio	O U T	tto E	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Potential Strips Utensils, Equation 10 June	ure Control/ Identification used; Equipment Adeure and disposition I, accurate, and calibrate Int, Prerequisite for O ermit (Current/insprese quipment, and Vendin facilities: Accessible a intact surfaces cleanable used ; installed, maintained, and facility provided ichever Comes First d Identification	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	
0 U T 2 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	N V V	N	N	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Va HACCP plan; Variance processing methods; marked processing methods; marked Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness	ority Found of Knowled esent, demonstrated production of Knowled esent of Knowledge esent of Kno	ndation Item lge/ Personne instration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa lstock t	ms (2 Po	Actio	O U T	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Pool 12/31/2025 Utensils, Eq 31. Adequate handwashing supplied, used 32. Food and Non-food Cordesigned, constructed, and to the supplied of the	ure Control/ Identification used; Equipment Adecure and disposition I, accurate, and calibrate Int, Prerequisite for Officer (Current/inspire) Interpretation (Curren	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	
0 U T 2 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	V V	N	N	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged F Conformance with Va HACCP plan; Variance processing methods; marked processing methods; marked Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention of 34. No Evidence of Inseanimals	ority Found of Knowled esent, demonstrated production of Knowled esent of Knowledge esent of Kno	ndation Item lge/ Personne instration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa lstock t	ms (2 Po	Actio	O U T	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking and 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Poly 12/31/2025 Utensils, Equation of the strip of the str	ure Control/ Identification used; Equipment Adecure and disposition I, accurate, and calibrate Int, Prerequisite for Officer (Current/inspire) Interpretation (Curren	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly	
O U T 2 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	V V	N	N	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Va HACCP plan; Variance processing methods; marked processing methods; marked Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness	ority Foundation of Knowled esent, demonstrated production of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating, drinted to the Consect contaminates) of Food Consect contaminates (Seating	ndation Item lge/ Personne instration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa lstock t	ms (2 Po	Actio	2 2 0 U T	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Pool 12/31/2025 Utensils, Eq 31. Adequate handwashing supplied, used 32. Food and Non-food Cordesigned, constructed, and to the supplied of the	ure Control/ Identification used; Equipment Ade ure and disposition It, accurate, and calibrate Int, Prerequisite for O gramit (Current/insp re guipment, and Vendin facilities: Accessible a intact surfaces cleanable used gramit installed, maintained, used ichever Comes First d Identification urg (Bulk Food) vsical Facilities used	eation quate to ded; Chemical/ peration eport sign posted) ag nd properly e, properly used/	
0 U T 1 1 1 1 1		N	N	O S	Price Demonstration 21. Person in charge preand perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mare consistent of the processing methods (Disclosure/Remin meats to require Core Items (1 Points) Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; propositions of the processing consistency of the process	ority Found of Knowled esent, demonstrated production of Knowled esent, demonstrated production of Food Inauthorized production of Food labeled with Approximation of Food Consect Contamination	ndation Item lge/ Personne instration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa lstock t	ms (2 Po	Actio	2 2 0 U T	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking and 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Potential Strips Utensils, Equal 11. Adequate handwashing supplied, used 31. Adequate handwashing supplied, used 32. Food and Non-food Condesigned, constructed, and to 33. Warewashing Facilities; Service sink or curb cleaning supplied and the supplied of th	used; Equipment Adeure ad disposition I, accurate, and calibrat Int, Prerequisite for O ermit (Current/inspre uipment, and Vendin facilities: Accessible a ntact surfaces cleanable used installed, maintained, ag facility provided ichever Comes First d Identification Ing (Bulk Food) vsical Facilities aces clean d lighting; designated i	eation quate to ded; Chemical/ peration eport sign posted) gend properly used/ areas used	
0 U T 1 1 1 1 1	N N V V V V V V V V V V V V V V V V V V	N	N	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 1997.	ority Foundation of Knowled esent, demonstrated production of Knowledge esent, and the Knowledge estimated the Month of Knowledge estimated the Month of Knowledge estimated the Month of Knowledge estimated esti	ndation Item lge/ Personne istration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa lstock tags; pa led Procedure cialized Proce respecialized receive specialized instructions sory ; raw or under Plate)/ Allerge ins Require (tamination ation, rodent/o liking or tobac d stored	ms (2 Po	Actio	2 2 1	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Potentials, Equation 31. Adequate handwashing supplied, used 32. Food and Non-food Cordesigned, constructed, and the supplied of the service sink or curb cleaning the service sink or curb cleanin	rure Control/ Identification It, accurate, and calibrate Int, Prerequisite for O Intermit (Current/inspire Intigrate and Vending Int	eation quate to ded; Chemical/ peration eport sign posted) g nd properly e, properly used/ areas used des maintained	
0 U T 1 1 1 1 1		N	N	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked to require Core Items (1 Point Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in Proper	ority Foundation of Knowled esent, demonstrated production of Knowled esent, demonstrated production and Labeling and Labeling available; and anialable (shell Food labeled with Approvariance, Speciobtained for unufacturer in some Advisories in Advisories in Advisories in Contamination of Food Context contamination error anialation in the Context of Context in the	ndation Item lge/ Personne instration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa led Procedure inalized Proce respecialized roce respecialized astructions fory ; raw or under Plate)/ Allerge ins Require C tamination ation, rodent/o liking or tobac d stored	ms (2 Po	Actio	2 2 0 U T	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking and 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Polymer 12/31/2025 Utensils, Equal 31. Adequate handwashing supplied, used 32. Food and Non-food Cordesigned, constructed, and of the supplied of	ure Control/ Identification In accurate, and calibrate Int, Prerequisite for O Intermit (Current/inspire Intermit (Current/inspire Intact surfaces cleanable Intact surfaces clea	eation quate to ded; Chemical/ peration eport sign posted) e, properly used/ areas used des maintained ean	
0 U T 1 1 1 1 1		N	N	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 1997.	ority Foundation of Knowled esent, demonstrated production of Food labeled with Approvariance, Special obtained for unufacturer in sumer Advisories in Advisories in the Control of Food Control	ndation Item lge/ Personne istration of kin Manager/ Pos persons/ person nd Food Pacl dequate pressi lstock tags; pa led Procedure istalized Proce respecialized roce respecialized astructions sory ; raw or unde Plate)/ Allerge ins Require (tamination ation, rodent/o laking or tobac d stored	ms (2 Po	Actio	2 2 1	tions I N	N O	N A A	C O S	rective Action within 10 da Food Temperat 27. Proper cooling method of Maintain Product Temperat 28. Proper Date Marking an 29. Thermometers provided Thermal test strips Permit Requirement 30. Food Establishment Potentials, Equation 31. Adequate handwashing supplied, used 32. Food and Non-food Cordesigned, constructed, and the supplied of the service sink or curb cleaning the service sink or curb cleanin	ure Control/ Identification In accurate, and calibrate Int, Prerequisite for O Intermit (Current/inspire Intermit (Current/inspire Intact surfaces cleanable Intact surfaces clea	eation quate to ded; Chemical/ peration eport sign posted) e, properly used/ areas used des maintained ean	

Received by: (signature) Luis Marquez	Print: Luis Marquez	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddwaas	City/State:		Liganga/Parmit #	Dogo	2 of 2		
	Marquez Tacos	3045	N Goliad	City/State: License/Permit # FS2023-9 Page 2 of 2						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Loca	tion		Temp F		
	d top/sliced tomatoes	38	shredded beef/double panne				ent	38		
cut to	matoes double panned	45	on stove/double panned/bee	ef 128-141	1 2 door reach in cooler/tomatoes			40		
	pico	37	steam wells/ corr	n 171	2 door cooler/consume		me	40		
ur	nder/shrimp	33	beans	154	rice			41		
right	cold top/sour cream	40	under counter dessert cooler ambier	- 00	beans			40		
	r/shredded cheese	41	dessert cooler display		back steam table/beans			175		
stea	ım wells/beans	189	right white coffin freezer	<u> </u>	rice			158		
	rice	158	left coffin freezer		7.0					
Item	AN INSPECTION OF YOUR FS'		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERV	VED AN	ND		
Number	NOTED BELOW:	TTIDEISTINIE	TO THIS BEET WINDE. TOOK THIEF	TION IS DINE		TE CONDITIONS OBSER	V LD TH			
	Front hand sink 107	'F								
31	Hand sink needs paper	r towels a	and should be accessible a	nd not use	ed for sto	rage of spatulas, e	etc			
32	Need to clean cutting b	oards wh	nere badly discolored and/o	r scored.	need to r	eplace when nece	ssary	/		
34/40	Avoid use of foil to	line she	lves/could attract pests							
2	Do not double pan im co	old tops fo	r TCS items as this doesn't	allow for pi	oper coo	ling at 41F or below	v/ CO	S		
39	Avoid storing knives	s betwee	en equipment as this is	not a cle	anable	area				
45	To clean floors/food	debris								
42	to clean in/around/c	n equip	ment/ food debris and	grease b	uildup					
W			eam wells and on stove			35+F				
18/10	Need to label all spray bottles	/need to du	mp and refill sanitizer spray bottles	daily to keep	at 200ppn	n, bottle at inspection at	0ppm			
	3 comp sink dispen	ser disp	ser dispensing at 100ppm chlorine							
	3 comp sink 117F									
	Dishwasher sanitizi	ng at 100ppm chlorine								
W	Need new chlorine	test stri	st strips/expired							
31	Warewash hand sir	k 105F	105F/need paper towels							
45	To replace moldy caulking behind 3 comp sink									
34	Some flies/to address									
	Teocal picks up and disposes spent grease									
	Digital thermo on si	te								
	Air curtain working at back door									
36	To store wiping cloths in sani buckets, not dirty on counters and prep surfaces									
21	Need certified food manager on duty during prep/service									
22	All employees to have food handlers license within 30 days of hire									
	Rice on counter/141-178F/to be used for dinner/must hot hold over 135/to keep lids on									
42	To clean surfaces in bar area/food debris and syrup spills									
45	To clean walls in back/food splatters									
Received (signature)			Luis Ma	arque	ez	Title: Person In Charge/	Owner			
Inspected (signature)		tez, 1	Christy C	ortez,	RS	Samples: Y N #	collecte	ed		
Form FH-06	6 (Revised 09-2015)		•		Į.	•				