

WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Maria Ruiz

Maria Jacinto

Page 2 of 3

Establishment: Las Trancas Taqueria #4	Permit #: 13818	Date: 2/26/17
Address: 605-B E. Craven Ave.	City: Lacy Lakeview	Zip Code: 76705

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

2/7/27 2 door refriger. Shams 44-45°F Actual 46°F peppers
 (1) - Improperly cooled salsa - 43.8°F Tomatoes
 61.2°F Salsa cups
 All TCS foods in to be discarded + unit repaired or replaced

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.	
21	No food manager in charge	
22	No Food Safety Cards	
37	Do Not place large pots of salsa on floor - Keep on cart	
35	No hair restraint, false fingernails, painted fingernails or bracelets	
9/10	Do Not handle food contact surfaces with fingers - salsa cups -	
28	several opened/prepped products Not dated, also salsa, milk	
29	Put a thermometer in the chest freezer in front.	
10	Keep the plastic tubs used to carry food clean + sanitary	
45	Prepping food in front w/out correct smooth ceiling	
31	Unable to access the hand sink in kitchen - blocked by bucket + scrubber	
31/14	Map sink being used as hand sink	
4/10	Keep counters clean + sanitary - all times	
10	No sanitizer buckets in use	
36	Do not leave old rags laying around	
39	Stone utensils w/ handles up -	
45	Walls at all prep must be smooth, durable + cleanable - Not sheet rock	
31/9	open tub of salt on floor + contaminated with foreign material	
10/29	Clean the standing white freezer, defrost - install thermometer	
4	open	
21	Processed Garlic clones labeled keep Refrig at ambient temp on table	
29	No thermometer in prep table refriger.	
Received by: (signature)	Print: MARIA RUIZ	Title: OWNER
Inspected by: E. Duvarack	Print: ED DUARACK	

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Establishment: <i>Las Trancas Taqueria #4</i>	Permit #: <i>13618</i>	Date: <i>2/16/17</i>
Address: <i>605-B E. Craven -</i>	City: <i>Lacy, Arkansas</i>	Zip Code: <i>76705</i>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °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.
29	No thermometer in white 2dr. refriger/freezer -
28/7	Undated plate of egg, bag of grilled onions
6/1	Salsa made this morning at ambient temp being portioned into unsanitary cups + put into hot (44°F) refrigerator as noted on pg 2 - and Malibu
	Both Commissary Permits are suspended -
	You are in major violation of the food code. You scored 38 demerits. You have NOT demonstrated that you do not know to serve sanitary foods. You are being temporarily closed + permit is temporarily suspended for gross unsanitary conditions.
	All prepared foods are to be discarded + operations cease -
	In order to reinstate both permits (mobile + commissary) you must
	① All employees must attend a classroom Food Handler Class offered at the Health District
	② Discard <u>all</u> foods prepped in this establishment
	③ Present a written management plan for both operations on safe food handling procedures + methods to be utilized.
	④ Pay a \$ 75 reinspection fee on each permit
	⑤ Pass inspection on each establishment.
Atth	Permit expires 2/25/17 - At this time, permit will not be renewed

Received by: (signature) <i>x Maria Ruiz</i>	Print: <i>MARIA RUIZ</i>	Title: <i>OWNER</i>
Inspected by: <i>Eduarace</i>	Print: <i>ED DWORACEK</i>	



Waco-McLennan County Public Health District
Environmental Health Division
225 West Waco Drive
Waco, Texas 76707-3897
254-750-5464

82539
1700232266

INSPECTION REPORT

Date 2/21/17 File Name Las Trancas Taqueria #4 ^{Commissary} (mobile)

Business Name or Residence _____

Street Address 605-B

Persons Involved MARIA RUIZ, MARTIN RUIZ, JOVITA VASQUEZ

ED DVORACEK, JOSE GONZALEZ
PURPOSE OF INSPECTION

☐ Complaint ☐ Inspection/Investigation ☐ Re-inspection ☐ Request for Assistance

Other: Conference re: Permit Suspensions.

NOTES & FINDINGS _____

Reviewed requirements of Food Manager, Duties of the Person in Charge.

Mr. Vasquez presented "management" plan -

We reviewed importance of proper safe food handling at all times. If Mr. Vasquez is not on site, another Food Manager must be in charge.

If similar conditions exist, permit may be suspended or revoked and citations issued.

cc: Jovita Vasquez
06/26/07
Microsoft word

Sanitarian Ed Dvoracek
Jose Gonzalez

Management Plan

- make sure all our employees including ourselves are handling food properly
- make sure we are using the right tools and techniques to handle food in a properly manner - such as -
 - wearing hair nets to prevent hair from falling into what is going to be served, or what is being prepared.
 - wearing gloves to handle food to prevent contamination.
 - making sure to wash our hand the correct way always before and after handling food.
 - Always having a certified manager around to make sure things are being done properly.
 - making sure the establishment is running the correct way ALWAYS for food handling.
- Having a clean workspace where there is an effort being done to have a healthy environment for our food.

- Being able to know how to properly work with our food, like using the right way to cool down food and store it.
- Also properly cooking and heating food up.
- make sure all employees know how to prevent contaminations, and know the right temperatures to keep food stored, and safe to consume.
- Try our best to run our bussiness the best way possible, as properly and in a healthy manner as we can.
- make sure everyone in the environment can follow simple rules such as keeping clean not wearing things that can fall into food or using things that can contaminate such as nail polish ~~or~~ having open wounds.
- knowing how to properly wash hands and use the right place to wash them.

All of us are supposed to be able to know how to properly operate and handle food in the correct manner to where food is safe to eat and will not cause problems to our customers.



Food Establishment Inspection Report

Date: <u>2/21/17</u>		Establishment Name: <u>San Juan Tacos & Comidas</u>		Permit # <u>13618</u>		TOTAL/SCORE																																																																																																																																																																																																																									
Purpose of Inspection: <input type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input checked="" type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other		Contact/Owner Name: <u>Joanita Vasquez</u>		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		0																																																																																																																																																																																																																									
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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																																																																																																																																																																																																																															
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					28. Proper Date Marking and disposition																																																																																																																																																																																																																										
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips																																																																																																																																																																																																																										
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					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																																																																																																																																																																																																																										
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