



Waco-McLennan County Public Health District
225 West Waco Drive • Waco, Texas 76707
(254) 750-5464

Inspection #: 78953

Case # 1600230578

Food Establishment Inspection Report

Date: <u>06/27/16</u>	Establishment Name <u>TACO BELL #30097</u>	Permit # <u>12128</u>	Page <u>/ 3</u>																																																																																																																								
Purpose of Inspection: <input type="checkbox"/> 1-Permit/Renewal <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other		TOTAL SCORE																																																																																																																									
Contact/Owner Name: <u>VICTORIA DAUER</u>		* Number of Repeat Violations: <u>32</u> ✓ Number of Violations COS:																																																																																																																									
Physical Address: <u>4513 N IH 35</u>		City: <u>LACY LAKEYTEN</u>	Zip Code: <u>76705</u>																																																																																																																								
Phone:		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date <u>7/5/16</u> and call <u>751-2222</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																																																																																																																											
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Inspected by: <u>Stanley Mwangi</u> (signature)		Print: <u>STANLEY MWANGI</u>																																																																																																																									
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SEE Pg. 2 \$3



Waco-McLennan County Public Health District

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(254) 750-5464

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4513 N 1435		LACY LAKEVIEW	76705
TEMPERATURE OBSERVATIONS			
Item/Location/Food Temperature °F			
See below			
OBSERVATIONS AND CORRECTIVE ACTIONS			
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.			
47	Need to post the last inspection or sign showing it's available for public view.		
47	Need to post certified manager certificate for public view.		
31	Trash can in the ladies restroom must have a lid.		
21	Need a written plan for vomit & diarrhea.		
40	Clean under the drive through Soda dispenser and put a cover to protect the Soda water cups.		
27	Refrigeration unit is broken by the preparation table - 2 sides of prep line.		
6	Tomatoes 52.3°F all food in line need to be discarded (cold food) Piel 50.0°F 6. In order to operate without temperature control		
2/27/17	Cheese 46.0°F (you need a written approved procedure and documentation) Lettuce 50.0°F Guacamole 46.1°F		
42	Keep the thermalizer racks off the floor.		
10	Clean the inside of the chips boxes (All)		
20	Leaky drain at hand sink.		
29	No thermometer on the prep-freezer.		
37	Keep off open boxes off the floor. (taco meal boxes)		
35	People with beards & mustaches must ^{clear} clean their hands.		
NOTE:	Due to the significant loss of refrigeration, operation are ordered closed.		
46	Clean the mop sink and clean & hang the mops.		
35	No false finger trails		
20	Drain under the dishwasher not draining properly. (Draining on the floor.)		
10	Remove tags when dishes are being washed.		
Received by: (signature) <u>Victoria Dauer</u>		Print: VICTORIA DAUER	Title: MANAGER
Inspected by: <u>Stanley Mwanza</u>		Print: STANLEY MWANZA	



Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Page 3 of 3

Establishment:

TACO BELL # 30097

Permit #:

12128

Date:

06/27/16

Address:

4513 N 14th St

City:

LACY LAKEYVIEW

Zip Code:

76705

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

See below.

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.
	Thermometer on the Walk-in Shows 41°F
	Oracado ranch - 41.5°F
	Cheese - 45.6°F
	Other products - 40°F
9	Open boxes in the freezer with exposed pies.
35	People's drink setting on top of the chips.

Due to loss of refrigeration and other major violation the operation is ordered closed. In order to reopen you must comply with the food code and pass the inspection. This may be not all the violations.

Manager stated that unit was out since last week Wednesday 06/22/16.

Must pay \$75 fee before reinspection

Received by:
(signature)

Victor Jauer

Print:

VICTORIA JAUER

Title:

MANAGER

Inspected by:

Stanley Mwanza

Print:

STANLEY MWANZA



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District
225 West Waco Drive • Waco, Texas 76707
(254) 750-5464

Inspection #: 79418

Case # 1600330578

Food Establishment Inspection Report

Date: 06/28/16	Establishment Name: TACO BELL # 30097	Permit #: 12128 12116	Page 1 of 1																																																																																																																																																																																																																																																
Purpose of Inspection: <input 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			TOTAL SCORE 0																																																																																																																																																																																																																																																
Contact/Owner Name: SUSAN YOUNG / KEVIN REICHENBACH * Number of Repeat Violations: 0 ✓ Number of Violations COS: 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																																																																																																																																																																																																																																																	
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