



Food Establishment Inspection Report

Date: <u>06/27/16</u>		Establishment Name: <u>TACO BELL #30097</u>		Permit # <u>12128</u>		Page <u>1</u> of <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>—</u> ✓ Number of Violations COS: <u>—</u>		<u>32</u>			
Physical Address: <u>4513 N IH 35</u>		City: <u>LACY LAKEVIEW</u>		Zip Code: <u>76705</u>		Phone: <u>—</u>			
						Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date <u>pay \$75 and call</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				Compliance Status					
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health				
	✓					✓			
3						✓			
	✓								
	✓					✓			
3						✓			
Approved Source					Highly Susceptible Populations				
						✓			
3									
	✓								
Protection from Contamination					Chemicals				
3						✓			
3						✓			
	✓								
Safe Water, Record Keeping and Package Labeling					Water/ Plumbing				
	✓					✓			
	✓					✓			
	✓								
	✓								
Conformance with Approved Procedures					Food Temperature Control/ Identification				
	✓					2			
	✓					✓			
	✓					2			
	✓								
	✓								
	✓								
	✓								
Consumer Advisory					Permit Requirement, Prerequisite for Operation				
	✓					✓			
	✓								
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					Utensils, Equipment, and Vending				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Prevention of Food Contamination					Food Identification				
	✓					✓			
1									
	✓								
1									
	✓								
Proper Use of Utensils					Physical Facilities				
	✓					✓			
1						✓			
	✓					✓			
	✓					1			
	✓					1			
Received by: (signature) <u>x Victoria Dauer</u>					Print: <u>VICTORIA DAUER</u>				
Inspected by: (signature) <u>[Signature]</u>					Print: <u>STANLEY MWANGI</u>				
Title: <u>MANAGER</u>									
Notes: <u>See Pg. 2 & 3</u>									

WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICTWaco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464Page 2 of 3

Establishment: <u>TACO BELL # 30097</u>	Permit #: <u>12128</u>	Date: <u>06/27/16</u>
Address: <u>4513 N IH 35</u>	City: <u>LACY LAKEVIEW</u>	Zip Code: <u>76705</u>

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.
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 prep line.
6	Tomatoes 52.3°F All food in line need to be discarded (cold food)
	Piel 50.0°F E. In order to operate without temperature control
2/27/17	Cheese 46.0°F You need a written approved procedure and documentation
	Lettuce 50.6°F
	Churros 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 ^{clear} their faces.
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 rails
20	Drain under the dishwasher not draining properly. Draining on the floor.
10	Remove tags when dishes are being washed.

Received by:
(signature) [Signature]Print: VICTORIA DAUERTitle: MANAGERInspected by: [Signature]Print: STANLEY MWANGI

WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICTWaco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464Page 3 of 3

Establishment: <u>TACO BELL # 30097</u>	Permit #: <u>12128</u>	Date: <u>06/27/16</u>
Address: <u>4513 N IH 35</u>	City: <u>LACY LAKEVIEW</u>	Zip Code: <u>76705</u>

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 cooler 41°F
	Quacado 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 sweating on top of the chips.
	Verify proper operations of the walk-in refrigerator.
	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) x <u>Vin Dan</u>	Print: <u>VICTORIA DAUER</u>
Inspected by: <u>[Signature]</u>	Print: <u>STANLEY MWANGI</u>
	Title: <u>MANAGER</u>



Food Establishment Inspection Report

Date: <u>06/28/16</u>	Establishment Name: <u>TACO BELL # 30097</u>	Permit # <u>12116</u> <u>12128</u>	Page <u>1</u> of <u>1</u>
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
Contact/Owner Name: <u>SUSAN YOUNG / KEVIN REICHENBACH</u>			* Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>
Physical Address: <u>4513 N IH 35</u>		City: <u>LACY LAKEVIEW</u> Zip Code: <u>76705</u> Phone: _____	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: _____

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						R	Compliance Status						R
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓											Preventing Contamination by Hands	
	✓						✓					14. Hands cleaned and properly washed/ Gloves used properly	
	✓						✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y <u>(N)</u>)	
	✓											Highly Susceptible Populations	
	✓						✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
	✓						✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓						✓					18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
	✓						✓					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						R	Compliance Status						R
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
Safe Water, Record Keeping and Package Labeling								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											Permit Requirement, Prerequisite for Operation	
	✓						✓					30. Food Establishment Permit (Current, Valid, & Posted)	
Conformance with Approved Procedures												Utensils, Equipment, and Vending	
	✓						✓					31. Adequate handwashing facilities; Accessible and properly supplied, used	
Consumer Advisory								✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓						✓					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						R	Compliance Status						R
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
	✓						✓					44. Garbage and Refuse properly disposed; facilities maintained	
	✓						✓					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Service sink or curb cleaning facility provided/ Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: (signature) <u>x Tracy S</u>	Print: <u>SUSAN YOUNG</u>	Title: <u>MANAGER</u>
Inspected by: (signature) <u>[Signature]</u>	Print: <u>STANLEY MWANCHI</u>	

Notes: All corrections made ready to open.