

Inspection: Inspection

Food Business Record TAQUERIA GUEROS
Food License 2013-0258

Print Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 09/11/2013

Evaluation CONDITIONAL
Re-Inspection Date

Inspector JF

Health Officer JAMES FEDORKO

Risk Type

Inspector License B-102424

Health Officer License

Time/Activity

Time/Activity 1 Date 09/11/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 12:30 PM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 02:15 PM

Time/Activity 2 End

Time/Activity 3 End

Code 1

Code 2

Code 3

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTOR are improper practices identified as the most common factors resulting in foodborne illness. **INTERVENTIONS** are control measures to prevent FBI.

"X" Marked in appropriate Boxes

IN=In Compliance - OUT=Not in Compliance - NO=Not Observed - NA=Not Applicable - COS=Corrected On-site - RV - Repeat Violation

Checklist

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Sort
▲

Risk Factor

IN OUT NO NA COS RV Chapter 24 - Code Ref

MANAGEMENT & PERSONNEL

1 PIC demonstrates knowledge of food safety principles pertaining to this operation.

2.1(b) PIC shall demonstrate knowledge

2 PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013.

3 Ill or injured foodworkers restricted or

excluded as required.

PREVENTING CONTAMINATION FROM HANDS

- 4 Handwashing conducted in a timely manner; prior to work, after using restroom, etc. 2.3(f) When hands must be washed
- 5 Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
- 6 Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.
- 7 Handwashing facilities provided with warm water; soap & acceptable hand drying method.
- 8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.

FOOD SOURCE

- 9 All foods, including ice and water, from approved sources with proper records.
- 10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.
- 11 PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).

FOOD PROTECTED FROM CONTAMINATION

- 12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided. 3.3(c)1. I. Separation of raw and ready to eat foods
- 13 Food protected from contamination.
- 14 Food contact surfaces properly cleaned and sanitized. 4.8(j) Sanitizer concentrations too low

PHFs TIME/TEMPERATURE CONTROLS

SAFE COOKING

TEMPERATURES(Internal temperatures for raw animal foods for 15 seconds) Except:

Foods may be served raw or undercooked in response to a consumer order and for

- 15 immediate service. 130F for 112 minutes:
- Roasts or as per cooking chart found under 3.4(a)2; 145F:Fish,Meat,Pork; 155F:Ground Meat/Fish;Injected Meats;or Pooled Shell Eggs; 165F:Poultry;Stuffed fish/meat/or pasta;Stuffing containing fish/meat.

PASTEURIZED EGGS: substituted for shell

- 16 eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.
- 17 COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)
- 18 COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.
- 19 COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.
- 20 REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.
- 21 HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.
- 22 TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.
- 23 SPECIALIZED PROCESSING METHODS
- 24 HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

- 25 Hot and cold water available; adequate pressure.
- 26 Food properly labeled, original container.
- 27 Food protected from potentially contamination during preparation, storage, display.
- 28 Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.
- 29 Raw fruits & vegetables washed prior to serving.
- 30 Wiping cloths properly used and stored.
- 31 Toxic substances properly identified, stored and used.
- 32 Presence of insects/rodents minimized; outer openings protected, animals are allowed.
- Personal cleanliness (fingernails, jewelry,

6.2(n) Outer Openings, Protected

33 outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL

34 Food temperature measuring devices provided and calibrated.

35 Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets), 4.2(c)2
Provided and accessible

36 Frozen foods maintained completely frozen.

37 Frozen foods properly thawed.

38 Plant food for hot hot holding properly cooked to at least 135F.

39 Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

EQUIPMENT, UTENSILS & LINENS

40 Materials, construction, repair, design, capacity; location, installation, maintenance.

41 Equipment temperature measuring devices provided (refrigeration units, etc).

42 In-use utensils properly stored.

43 Utensils, single service items, equipment, linens properly stored, dried, and handled.

44 Food and non-food contact surfaces properly constructed, cleanable, used. 4.6(c, j) Non-food contact surfaces shall be clean

45 Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available.

PHYSICAL FACILITIES

46 Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.

47 Sewage & waste water properly disposed.

48 Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.

49 Design, construction, installation & maintenance proper.

50 Adequate ventilation; lighting; designated areas used.

Premises maintained free of litter, unnecessary articles, cleaning and

- | | | | |
|----|--|--|--|
| 51 | maintenance equipment properly stored; and
garbage and refuse properly maintained. | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | |
| 52 | All required signs (handwashing, inspection
placard, etc) provided and conspicuously
posted. | <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | 6.6(j) Location
of hand wash
signs |

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Inspection Information

Remarks 12) COS OBSERVED HALF OF THE PORK COOKING
MEANWHILE RAW PORK IS ABOVE ON ROTATING COOKING
EQUIPMENT. ADVISED PIC THAT THE WHOLE PORK BE
COOKED AT THE SMAE TIME OR USE A SMALLER PORTION.
YOU CAN NOT HAVE RAW PRODUCT OVER COOKED MEAT.
12) COS 3.3C1I BAIN MARIE 42F RAW MEATS CAN NOT BE
STORED WITH COOKED FOODS DUE TO POSSIBLE
CONTAMINATION. PIC REMOVED AND WILL KEEP IN LOW
BOY.
12) COS OBSERVED RAW EGG ABOVE PARTIALLY COVERED
CONTAINERS AND CILANTRO. POSSIBLE CONTAMINATION
14) COS 4.8J OBSERVED EMPLOYEE INCORRECTLY WASHING
EQUIPMENT IN 3 COMPARTMENT SINK. NO SANITIZER WAS
OBSERVED BEING USED.
1) 2.1A NO PERSON IN CHARGE AT THE TIME OF INSPECTION
4) COS 2.3FA OBSERVED EMPLOYEE USE THE SAME GLOVES
TO WASH UTENSILS AND HANDLE RTE FOODS. GLOVES ARE
SINGLE USE AND MUST BE CHANGED WHEN SWITCHING
TASKS.
7) 6.7E NO HOT WATER IN ESTABLISHMENT.
32) COS 6.2N DOOR TO THE ENTRANCE OF THE BACK OF THE
ESTABLISHMENT WAS OBSERVED OPEN WITH NO SCREEN
DOOR.
52) HANDWASH SINK REQUIRES HAND WASH SIGN.
44) MOP SINK REQUIRES CLEANING.
35) COS THIN PROBE THERMOMETER REQUIRED TO CHECK
THE TEMPS OF FOODS.
GOOD- BEVERAGE AIR REFRIGERATOR 40 F
GOOD- RESTROOM STOCKED AND OPERATIONAL
GOOD- HOT HOLD STATION 145F
GOOD- EMEMRGENT PEST CONTROL LAST VISIT 8/21/13
GOOD- SERVSAFE CERTIFIED ANTONIO RODRIGUEZ EXP
10/15/14

NOTE: EDUCATED EMPLOYEE ON WHEN TO WASH HAND AND
HOW TO USE 3 COMPARTMENT SINK.

Name/Title: Person

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