

# Food Establishment Inspection Report

Score: 86.5Establishment Name: EL TAQUITOEstablishment ID: 3034011986Location Address: 2518-A LEWISVILLE-CLEMMONS ROAD☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 01 / 17 / 2017 Status Code: AZip: 27012County: 34 ForsythTime In: 10 : 50 ☒ am ☐ pmTime Out: 02 : 35 ☐ am ☒ pmTotal Time: 3 hrs 45 minutesPermittee: OSCAR MARTINEZCategory #: IVTelephone: (336) 712-8030FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 11Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										13.5	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TAQUITO

Establishment ID: 3034011986

Location Address: 2518-A LEWISVILLE-CLEMMONS ROAD

☒ Inspection ☐ Re-Inspection Date: 01/17/2017

City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: bigo42788@aol.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: OSCAR MARTINEZ

Email 3:

Telephone: (336) 712-8030

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Gilberto Martinez	00	Jalapenos	Buffet	42	Fish tacos	Final cook	175
Refried beans	Hot hold	140	Cooked	Upright cooler	38	Pinto beans	Hot hold	160
Chorizo	Hot hold	110	Noodles	Upright cooler	38			
Rice	Hot hold	115	Ambient	2-door cooler	42			
Utensil Water	Hot hold	135	Chlorine ppm	3-compartment sink	50			
Tomatoes	Make unit	40	Chicken rice	Final cook	166			
Tripe	Reach-in cooler	40	Beef taquitos	Final cook	168			
Pico de gallo	Buffet	42	Hot water	3-compartment sink	120			

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - 0 pts - The person in charge had documentation of the 5 major foodborne symptoms, but it did not list the 5 major illnesses. Food employees shall be excluded from work if they have any of the 5 major foodborne illnesses or symptoms. CDI - Employee health policy provided.
- 6 2-301.14 When to Wash - P - Repeat: The person in charge did not use a clean barrier to turn off the faucet handles and did not wash hands upon entering the kitchen from outside. Food employees shall use a clean barrier to turn of the faucet handles, and wash their hands after contamination or upon entering a food establishment. CDI - Person in charge washed hands correctly.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - The person in charge touched roasted peppers, tomatoes, and lettuce with bare hands during the inspection (All RTE). Food employees shall not contact exposed, ready-to-eat food with their bare hands. CDI - Roasted peppers, tomatoes, and lettuce were discarded. Person in charge instructed to use gloves or scoops to prevent contamination.



Person in Charge (Print & Sign): Gilberto *First* Martinez *Last*

Regulatory Authority (Print & Sign): Grayson I *First* Hodge *Last*

*Gilberto Martinez*  
*Grayson Hodge REHS*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 01 / 24 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 8 6-301.12 Hand Drying Provision - PF - 0 pts - No paper towels were available at the men's restroom handsink. Paper towels or other hand drying devices shall be available at each handsink in a food establishment. CDI - Paper towels provided.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - 0 pts - A spoon was stored inside of the handsink in the kitchen. Handsinks shall be used only for handwashing and no other purpose. CDI - Spoon relocated to the 3-compartment sink.
- 12 3-402.11 Parasite Destruction - P - The person in charge could not provide documentation of parasite destruction for the tilapia used for ceviche. Parasite destruction records shall be available on request for raw, or undercooked fish. Verification of parasite destruction documentation is required by 1-24-17, contact Grayson Hodge at 336-703-3383 or [hodgega@forsyth.cc](mailto:hodgega@forsyth.cc)
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: Raw beef was stored above baked beans inside of the upright cooler. Potentially hazardous food shall be stored to prevent cross contamination. CDI - Raw beef was relocated to bottom shelving.//3-304.11 Food Contact with Equipment and Utensils - P - A grocery bag was being used to store roasted peppers in the upright cooler. Food shall only contact clean equipment, utensils, or single-use articles. Obtain food grade bags or cleanable utensils.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - 0 pts - The chlorine sanitizer solution inside of the 3-compartment sink measured between 10-50 ppm. Chlorine sanitizer solution shall be maintained between 50-200 ppm for sanitizing equipment and utensils. CDI - Sanitizer adjusted to 50 ppm chlorine.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Beans (lower shelf of the prep table from 10:30 AM), choroizo (110F held from the night before), and rice (120-130F from 10:30AM) were held below 135F. Person in charge stated that they were about to be cooked. Potentially hazardous food shall be held at 135F or above. CDI - Rice and beans reheated above 165F. Chorizo discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: A container of tripe that was prepared a couple of days before the inspection did not have a date. Potentially hazardous food (PHF) shall be marked with the date of preparation or discard date, if held for more than 24 hours. All other PHF in the establishment were properly date marked. CDI - Tripe date marked.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - The menu did not have a consumer advisory for the ceviche and undercooked shrimp. Any raw or undercooked animal products shall be marked with an asterisk or other symbol to a footnote that states the items are raw or undercooked (Example: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness). Verification of menu change is required by 1-24-17, contact Grayson Hodge at 336-703-3383 or [hodgega@forsyth.cc](mailto:hodgega@forsyth.cc)



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- 26 7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions - P - 0 pts - Chlorine sanitizer solution was stored inside of a bottle that previously contained degreaser. Sanitizing solutions shall not be stored in or dispensed from containers that previously contain other poisonous or toxic materials. CDI - Sanitizer solution removed from the bottle.//7-102.11 Common Name-Working Containers - PF 0 pts - The sanitizer bucket or bottle did not have labels. Working containers for chemicals shall be labeled. CDI - Bucket and bottle labeled.
- 34 4-302.12 Food Temperature Measuring Devices - PF - No food thermometer present in the restaurant. A temperature measuring device with a suitable small-diameter probe shall be provided and readily accessible. Provide thermometer. Verification required by 1-24-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 35 3-602.11 Food Labels - PF - Mason jars of honey that the person in charge was selling for a friend were not labeled. Food packaged in a food establishment shall be labeled according to 21 CFR 101. Food labels shall include: common name of the food, list of ingredients (if made from 2 or more ingredients), the name of the food source from each major food allergen, and nutrition labeling except as specified by the FDA. Verification of labels is required by 1-24-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 38 2-303.11 Prohibition-Jewelry - C - 0 pts - One employee was wearing a bracelet. Except for a plain ring, food employees may not wear jewelry.//2-402.11 Effectiveness-Hair Restraints - C - 0 pts - Person in charge was not wearing a hair restraint during the start of the inspection. CDI - PIC put on hair net.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0 pts - 2 large stacks of metal bowls were stacked wet. Equipment and utensils shall be fully air-dried after being cleaned. Separate bowls until they are fully air-dried.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - Clean grill cloths were stored in contact with residual raw beef inside of the hobart mixer bowl. Linens shall be stored in a clean location. Linens relocated to soiled linen storage.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Repeat: A container of yogurt was being used to store sauce. Single-service articles may not be reused.
- 45 4-205.10 Food Equipment, Certification and Classification - C - 0 pts - A domestic crock pot is being used. Only ANSI-accredited equipment shall be used in a food establishment. Remove crock pot.//4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices - C - 0 pts - Ambient air thermometer is missing in the dining room beverage cooler. Ambient air thermometers are required in each cooler. Replace.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning needed in the following areas: stickers on 3 pans above the 3-comp sink, bottom of upright freezer, door/gasket/top of ice bin, on dry goods shelving of cook line, black bar behind cook line, single-service shelf above hot hold, and the exterior of a few bowls above the prep sink. Nonfood contact surfaces shall be kept clean.
- 49 5-205.15 System Maintained in Good Repair - C - 0 pts - The left fixture of the 3-compartment has a small leak. Plumbing systems shall be maintained in good repair. Repair.
- 52 5-501.15 Outside Receptacles - C - 0 pts - 2 doors on the outside dumpsters were open. One lid was missing on the outside dumpsters. Doors and lids shall remain closed when not in use. Replace lid.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - The ceiling fan is starting to detach from the ceiling in the women's restroom. Floors, walls, and ceilings shall be smooth and easily cleanable.



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