



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**



Date: <b>11-30-22</b>	Time in: <b>11:00</b>	Time out: <b>11:25</b>	License/Permit #	Est. Type	Risk Category	Page <b>1</b> of <b>2</b>
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Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		<b>TOTAL/SCORE</b>
Establishment Name: <b>TACO CASA</b>		Contact/Owner Name: _____
Physical Address: <b>6307 Wesley</b>		City/County: <b>Greenville</b>
Zip Code: <b>77402</b>	Phone: _____	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)
* Number of Repeat Violations: _____		<b>A</b>
✓ Number of Violations COS: _____		

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	Item	OUT	IN	NO	NA	COS	R
	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						
	1. Proper cooling time and temperature	✓					
	2. Proper Cold Holding temperature(41°F/ 45°F)	✓					
	3. Proper Hot Holding temperature(135°F)	✓					
	4. Proper cooking time and temperature	✓					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)	✓					
	6. Time as a Public Health Control; procedures & records	✓					
	<b>Approved Source</b>						
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	✓					
	8. Food Received at proper temperature	✓					
	<b>Protection from Contamination</b>						
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	✓					
	10. Food contact surfaces and Returnables: Cleaned and Sanitized at <b>200 ppm/temperature</b>	✓					
	11. Proper disposition of returned, previously served or reconditioned	✓					
	<b>Employee Health</b>						
	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	✓					
	<b>Preventing Contamination by Hands</b>						
	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 N)	✓					
	<b>Highly Susceptible Populations</b>						
	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	✓					
	<b>Chemicals</b>						
	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	✓					
	18. Toxic substances properly identified, stored and used	✓					
	<b>Water/ Plumbing</b>						
	19. Water from approved source; Plumbing installed; proper backflow device <b>City of Greenville</b>	✓					
	20. Approved Sewage/Wastewater Disposal System, proper disposal	✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status	Item	OUT	IN	NO	NA	COS	R
	<b>Demonstration of Knowledge/ Personnel</b>						
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	✓					
	22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling	✓					
	23. Hot and Cold Water available; adequate pressure, safe	✓					
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	✓					
	<b>Conformance with Approved Procedures</b>						
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	✓					
	<b>Consumer Advisory</b>						
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	✓					
	<b>Food Temperature Control/ Identification</b>						
	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	✓					
	28. Proper Date Marking and disposition	✓					
	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>DATE STAMP</b>	✓					
	<b>Permit Requirement, Prerequisite for Operation</b>						
	30. Food Establishment Permit (Current & Valid)	✓					
	<b>Utensils, Equipment, and Vending</b>						
	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/ Service sink or curb cleaning facility provided	✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First							
Compliance Status	Item	OUT	IN	NO	NA	COS	R
	<b>Prevention of Food Contamination</b>						
	34. No Evidence of Insect contamination, rodent/other animals	✓					
	35. Personal Cleanliness/eating, drinking or tobacco use	✓					
	36. Wiping Cloths; properly used and stored	✓					
	37. Environmental contamination	✓					
	38. Approved thawing method	✓					
	<b>Proper Use of Utensils</b>						
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	✓					
	40. Single-service & single-use articles; properly stored and used	✓					
	<b>Food Identification</b>						
	41. Original container labeling (Bulk Food)	✓					
	<b>Physical Facilities</b>						
	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. Toilet Facilities; properly constructed, supplied, and clean	✓					
	47. Other Violations	✓					

Received by: <i>Martha Parr</i>	Print: <b>Martha Parr</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: <i>J. McMahon R.S</i>	Print: <b>J. McMahon R.S</b>	Business Email: _____



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Establishment Name: Taco Casa      Physical Address: 6307 Wesley      City/State: Greenville      License/Permit #      Page 22 of 2

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>taco meat</u>	<u>148°F</u>				
<u>beans</u>	<u>150°F</u>				
<u>lettuce</u>	<u>41°F</u>				
<u>Walk-in</u>	<u>38°F</u>				

**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:
<u>33</u>	<u>Items observed stored in mop sink. Mops need to hang when not in use.</u>
<u>35</u>	<u>Personal items observed on single serve items and soda bibs. Personal items should be stored away from food, drink and single serve items.</u>
<u>46</u>	<u>Men's Room observed with feces on toilet.</u>

Received by: Martha P      Print: Martha Parner      Title: Person In Charge/ Owner

Inspected by: T. McMahon R.S      Print: T. McMahon R.S      Samples: Y N      # collected

Form EH-06 (Revised 09-2015)