



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-21-22 Time in: 8:50 am Time out: 9:10 am License/Permit #: _____ Est. Type: _____ Risk Category: _____ Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

Establishment Name: Coginitas Taqueria Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____

Physical Address: 5207 Wesley City/County: Greenville Zip Code: 75402 Phone: _____ Follow-up: Yes No (circle one)

A-

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 QUT box for each numbered item. Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS. Mark an asterisk * in appropriate box for R.

Compliance Status						Compliance Status					
Q	U	T	I	N	C	Q	U	T	I	N	C
O	N	O	A	C	S	O	N	O	A	C	S
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED <u>Y</u> <u>N</u>)					
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
Approved Source						16. Pasteurized foods used; prohibited food not offered					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasitic destruction <u>LA Michacana</u>						Pasteurized eggs used when required					
8. Food Received at proper temperature						Chemicals					
Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used					
10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>ppm/temperature</u>						Water/ Plumbing					
11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>					
						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Compliance Status						Compliance Status					
Q	U	T	I	N	C	Q	U	T	I	N	C
O	N	O	A	C	S	O	N	O	A	C	S
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Demonstration of Knowledge/ Personnel						Food Temperature Control/Identification					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
22. Food Handler/ no unauthorized persons/ personnel Safe Water, Record Keeping and Food Package Labeling						28. Proper Date Marking and disposition					
23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
24. Required records available (shellstock tags, parasitic destruction); Packaged Food labeled						Permit Requirement, Prerequisite for Operation					
Conformance with Approved Procedures						30. Food Establishment Permit (Current & Valid)					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						Utensils, Equipment, and Vending					
Consumer Advisory						31. Adequate handwashing facilities: Accessible and properly supplied, used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						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					

Compliance Status						Compliance Status					
Q	U	T	I	N	C	Q	U	T	I	N	C
O	N	O	A	C	S	O	N	O	A	C	S
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Prevention of Food Contamination						Food Identification					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities					
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean					
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Received by: (signature) Pammi Print: Pammi Malla Title: Person In Charge/ Owner

Inspected by: (signature) J. McMahon R.S Print: J. McMahon R.S Business Email: _____



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

Establishment Name: <u>Coguitas Taqueria</u>	Physical Address: <u>5207 Wesley St</u>	City/State: <u>Greenville TX</u>	License/Permit #	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC	35°F				
Make line	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

9 Cut tomato observed exposed and not protected during storage

28 Food items observed without a label or date prepared food stored in containers must identify the item and what day it is to be discarded

31 Paper towels not observed at hand wash sink. Dedicate sink - Hand wash only

39 Dishes observed left in 3 compartment sink.

40 Single serve items stored improperly. Single serve and single use items are to be face down.

42 Microwave oven observed soiled. Baffles on vent hood observed with grease build up hang maps when not in use.

plus cover that is damaged needs to be replaced.

Register local manager with the City of Greenville

Clean inside of refrigerator and reach in Make line

Fire extinguisher out of date get serviced

Received by: <u>Puri</u> <small>(signature)</small>	Print: <u>Pammi Malla</u>	Title: <u>Person In Charge/ Owner</u>
Inspected by: <u>J. McMahon R.S</u> <small>(signature)</small>	Print: <u>T. McMahon R.S</u>	Samples: Y N # collected