



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 1-23, Time in: 1:15 p.m., Time out: 2:05 p.m., License/Permit #: , Est. Type: , Risk Category: , Page 1 of 2

Purpose of Inspection: 1-Compliance, Establishment Name: Taco Bueno #3088, Contact/Owner Name: , * Number of Repeat Violations: , Physical Address: 6834 Wesley St, City/County: Greenville, Zip Code: 75402, Follow-up: Yes

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.

Table with columns for Compliance Status (OUT, IN, NO, NA, COS) and rows for Priority Items (3 Points) including Time and Temperature for Food Safety, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, and Water/Plumbing.

Table with columns for Compliance Status (OUT, IN, NO, NA, COS) and rows for Priority Foundation Items (2 Points) including Demonstration of Knowledge/ Personnel, Food Temperature Control/ Identification, Permit Requirement, Prerequisite for Operation, Utensils, Equipment, and Vending.

Table with columns for Compliance Status (OUT, IN, NO, NA, COS) and rows for Core Items (1 Point) including Prevention of Food Contamination, Food Identification, Physical Facilities, and Other Violations.

Signature and Print fields for Received by, Inspected by, and Print/Title/ Business Email of Person in Charge/ Owner.



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

Establishment Name: TACO BUENO # 3088	Physical Address: 6834 Wesley	City/State: Greenville, TX	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
Walk in	41-43°F	lettuce	38°F	hot hold box	151°F
taco meat	183°F	cheese	38°F		
beans	181°F	tomatoes	44°F		
rice	183°F				
chicken	182°F				
sauce	153°F				

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:
32	Ceiling tiles in Food prep area are to be smooth and cleanable.
43	Light observed dim or not working - replace bulb. Light covers observed moderately soiled. - Clean
44	Area around grease bins observed with food and debris. Employees cleaned area while I was on site
45	Several tiles observed damaged. All tiles that are cracked or broken need to be replaced and sealed. Seal crack behind the salsa bar.
*	Repair holes in wall - water heater room
*	Filters needed.
*	Pipe up standing water by hot water heater. Any damaged coving needs to be replaced and sealed. Any gaps behind the coving need to be grouted and sealed.
*	Replace gaskets on hot box
	Any areas of the floor that have missing or damaged grout should be repaired and sealed. Seal walk-in floor

Received by:	Print: STEVEN JACKSON	Title: Person In Charge/ Owner
Inspected by:	Print: J. McMAHAN R.S.	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

* There should be no holes in walls. All cracks to be sealed.