Food Establishment Inspection Report

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FOR OFFICE USE ONLY

ACR9863

Blue Ribbon

Washington State Department of Health

EMAIL

NAME OF ESTABLISHMENT	ADDRESS OR LOCATION	CITY
Tacos Tecalitlan #3	1115 Riverside Dr	MV

MEALS SERVED B L D C O
MEALS OBSERVED B L D C O

PURPOSE OF INSPECTION: ☒ Routine ☐ Preoperational ☐ Reinspection ☐ Illness Investigation ☐ Temporary ☐ Complaint ☐ Other:

ESTABLISHMENT TYPE: mobile

RISK CATEGORY: 2

DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED	PHONE
2/22/18	11:38a	25	0	0		

RED HIGH RISK FACTORS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Circles indicate compliance status (IN, OUT, N/O, N/A) *for each item.*

IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

#	Compliance Status		CDI	R	PTS
Demonstration of Knowledge					
1	IN OUT	PIC certified by accredited program, or compliance with Code, or correct answers	☐	☐	5
2	IN OUT	Food Worker Cards current for all food workers; new food workers trained	☐	☐	5
Employee Health					
3	IN OUT	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	☐	☐	25
Preventing Contamination by Hands					
4	IN OUT N/O	Hands washed as required	☐	☐	25
5	IN OUT N/A N/O	Proper barriers used to prevent bare hand contact with ready-to-eat foods	☐	☐	25
6	IN OUT	Adequate handwashing facilities	☐	☐	10
Approved Source, Wholesome, Not Adulterated					
7	IN OUT	Food obtained from approved source	☐	☐	15
8	IN OUT	Water supply, ice from approved source	☐	☐	
9	IN OUT N/A N/O	Proper washing of fruits and vegetables	☐	☐	10
10	IN OUT	Food in good condition, safe and unadulterated; approved additives	☐	☐	10
11	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food	☐	☐	10
12	IN OUT N/A N/O	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	☐	☐	5
Protection from Cross Contamination					
13	IN OUT N/A N/O	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	☐	☐	15
14	IN OUT N/A N/O	Raw meats below or away from ready-to-eat food; species separated	☐	☐	5
15	IN OUT N/A N/O	Proper handling of pooled eggs	☐	☐	5

#	Compliance Status		CDI	R	PTS
Potentially Hazardous Food Time and Temperature					
16	IN OUT N/A N/O	Proper cooling procedures	☐	☐	25
17	IN OUT N/A N/O	Proper hot holding temperatures (5 pts if 130°F to 134°F) Yes all 148°F	☐	☐	25 (5)
18	IN OUT N/A N/O	Proper cooking time and temperature; proper use of noncontinuous cooking	☐	☐	25
19	IN OUT N/A N/O	No room temperature storage; proper use of time as a control	☐	☐	25
20	IN OUT N/A N/O	Proper reheating procedures for hot holding	☐	☐	15
21	IN OUT N/A	Proper cold holding temperatures (5 pts if 42°F to 45°F) Yes all 40°F	☐	☐	10 (5)
22	IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHFs	☐	☐	5
Consumer Advisory					
23	IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods	☐	☐	5
Highly Susceptible Populations					
24	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	☐	☐	10
Chemical					
25	IN OUT	Toxic substances properly identified, stored, used	☐	☐	10
Conformance with Approved Procedures					
26	IN OUT	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	☐	☐	10
27	IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)	☐	☐	10
		Red Points			0

BLUE LOW RISK FACTORS

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. *Circled points indicate items not in compliance.*

		CDI	R	PTS
Food Temperature Control				
28	Food received at proper temperature	☐	☐	5
29	Adequate equipment for temperature control	☐	☐	5
30	Proper thawing methods used	☐	☐	3
Food Identification				
31	Food properly labeled	☐	☐	5
Protection from Contamination				
32	Insects, rodents, animals not present; entrance controlled	☐	☐	5
33	Potential food contamination prevented during delivery, preparation, storage, display	☐	☐	5
34	Wiping cloths properly used, stored; proper sanitizer	☐	☐	5
35	Employee cleanliness and hygiene	☐	☐	3
36	Proper eating, tasting, drinking, or tobacco use	☐	☐	3
Proper Use of Utensils				
37	In-use utensils properly stored	☐	☐	3
38	Utensils, equipment, linens properly stored, used, handled	☐	☐	3
39	Single-use and single-service articles properly stored, used	☐	☐	3

		CDI	R	PTS
Utensils and Equipment				
40	Food and nonfood surfaces properly used and constructed; cleanable	☐	☐	5
41	Warewashing facilities properly installed, maintained, used; test strips available and used	☐	☐	5
42	Food-contact surfaces maintained, cleaned, sanitized	☐	☐	5
43	Nonfood-contact surfaces maintained and clean	☐	☐	3
Physical Facilities				
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	☐	☐	5
45	Sewage, wastewater properly disposed	☐	☐	5
46	Toilet facilities properly constructed, supplied, cleaned	☐	☐	3
47	Garbage, refuse properly disposed; facilities maintained	☐	☐	3
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	☐	☐	2
49	Adequate ventilation, lighting; designated areas used	☐	☐	2
50	Posting of permit; mobile establishment name easily visible	☐	☐	2
	Blue Points			0

Use the following blank lines to write comments.

Sergio Rodriguez

Person In Charge (Signature)	Person In Charge (Print Name)	Date	2/22/18
Regulatory Authority (Signature)	Regulatory Authority (Print Name)	Follow-up Needed?	Yes (No)

DOH 332-035A (Revised January 2015)