

Food Establishment Inspection Report



FOR OFFICE USE ONLY

EMAIL

NAME OF ESTABLISHMENT: Tequila Azteca ADDRESS OR LOCATION: 221 Central Ave CITY: Sedro-Woolley

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: Compliance Tech Assist ESTABLISHMENT TYPE: RISK CATEGORY:

DATE: 8/28/18 TIME IN: 15:20 ELAPSED TIME: 1A:30 TOTAL POINTS: 5 RED POINTS: 5 REPEAT RED: 5 BLANK BOX: PHONE:

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
	<p>compliance check + technical assistance to resolve chronic cold holding violation.</p> <p>Observations: Time as a control NOT being used on any potentially hazardous foods.</p> <ul style="list-style-type: none"> <li>• Food preparation - shredding, cutting occurs all day + cut lettuce, tomatoes placed directly into prep refrigerator or ice bath</li> <li>• Prep refrigerator + ice bath do <u>not</u> bring these foods down to 41° as required.</li> <li>• Walk-in refrigerator holding many potentially hazardous foods 42-45°F.</li> </ul> <p>21. This is a repeat cold holding violation. As you are aware - potentially hazardous food must be held ≤ 41°.</p>	5

Comments

Corrections required:

- ← Prepare lettuce, cheese, tomatoes early in morning, place in rear of walk-in to bring down to 41°. Place in prep refrigerator only after cooled to 41°F.
- ← Cool hot foods in walk-in in single layer - do not stack criss cross. This way food cools more quickly.
- ← Move whole produce to front of walk in + meat, dairy, cut greens, cut tomatoes (foods that must stay ≤ 41°F) to back of walk in. Cool hot foods in back.

Person In Charge (Signature): Juan Ramirez Person In Charge (Print Name): JUAN RAMIREZ P Date: 8/28/18

Regulatory Authority (Signature): Polly Dubbul Regulatory Authority (Print Name): Polly Dubbul Follow-up Needed?  Yes  No

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NAME OF ESTABLISHMENT <i>Tepalcates Azteca</i>		ADDRESS OR LOCATION <i>221 Central Avenue</i>	
CITY <i>Sedro-Woolley</i>		ESTABLISHMENT TYPE	
MEALS SERVED B L D C O	PURPOSE OF INSPECTION	<input type="checkbox"/> Routine	<input type="checkbox"/> Preoperational
MEALS OBSERVED B L D C O	<input type="checkbox"/> Illness Investigation	<input type="checkbox"/> Reinspection	<input type="checkbox"/> Complaint
DATE <i>8/28/18</i>	TIME IN <i>15:20</i>	ELAPSED TIME <i>16:30</i>	TOTAL POINTS <i>5</i>
		RED POINTS <i>5</i>	REPEAT RED <i>5</i>
		BLANK BOX	PHONE

OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
	<p>← corrections required continued</p> <p>← If you keep shredded cheese on counter during busy times you must</p> <ol style="list-style-type: none"> <li>① Take cheese from walk-in</li> <li>② Check temperature of cheese to assure it is <math>\leq 41^{\circ}</math></li> <li>③ If cheese is <math>\leq 41^{\circ}</math> label container with disposal time that is 4 hrs from current time.</li> <li>④ At disposal time dump any remaining cheese to garbage &amp; wash pan. Repeat 1-4.</li> </ol> <p>← Potentially hazardous food temperatures must be recorded every day @ 3-4pm. Write</p>	

Comments  
 on log. Take temperature in 3 locations of upper prep bins, 3 locations of lower prep, grill drawers, 3 locations in walk-in → @ 12 temps every day @ 3pm. If food is  $> 41^{\circ}$  take action to correct. Move food, dispose of food, repair/replace refrigerators.

Person In Charge (Signature) <i>Juan V. Raygoza P.</i>	Person In Charge (Print Name) <i>JUAN RAYGOZA P.</i>	Date <i>8/28/18</i>
Regulatory Authority (Signature) <i>Polly Dubbal</i>	Regulatory Authority (Print Name) <i>Polly Dubbal</i>	Follow-up Needed? <input checked="" type="radio"/> Yes <input type="radio"/> No