



# Food Establishment Inspection Report

Date: 12 / 7 / 23 Establishment Name: Taco Bell #31799 Permit #: 2019-15683

Purpose of Inspection:  1-Permit/Renewal  2-Routine  3-Reinspection  4-Complaint  5-Other

Contact/Owner Name: Datrayvion Allen \* Number of Repeat Violations: 0  
 ✓ Number of Violations COS: 1

Physical Address: 9520 China Spring Rd City: Waco Zip Code: 76708 Phone: \_\_\_\_\_  
 Follow-up: Yes  No   
 Date: 12/14/23

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

**TOTAL/SCORE**  
12

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						R	Compliance Status						R		
O	I	N	N	C	O		O	I	N	N	C	O			
U	T		A	S		U	T		A	S					
Time and Temperature for Food Safety (F = degrees Fahrenheit)												Employee Health			
														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	
														Preventing Contamination by Hands	
														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 )	
														Highly Susceptible Populations	
														16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
														Chemicals	
														17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
														18. Toxic substances properly identified, stored and used	
														Water/ Plumbing	
														19. Water from approved source; Plumbing installed; proper backflow device	
														20. Approved Sewage/Wastewater Disposal System, proper disposal	
														Approved Source	
														7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
														8. Food Received at proper temperature	
														Protection from Contamination	
														9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
														10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200 QT</u> <u>optm</u> temperature	
														11. Proper disposition of returned, previously served, reconditioned	

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R		
O	I	N	N	C	O		O	I	N	N	C	O			
U	T		A	S		U	T		A	S					
Demonstration of Knowledge/ Personnel												Food Temperature Control/ Identification			
														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	
														Permit Requirement, Prerequisite for Operation	
														30. Food Establishment Permit (Current & Valid)	
														Utensils, Equipment, and Vending	
														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	
														Safe Water, Record Keeping and Package Labeling	
														23. Hot and Cold Water available; adequate pressure, safe	
														24. Required records available (shellstock tags; parasite destruction); Package food labeling	
														Conformance with Approved Procedures	
														25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
														Consumer Advisory	
														26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	

**Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						R	Compliance Status						R		
O	I	N	N	C	O		O	I	N	N	C	O			
U	T		A	S		U	T		A	S					
Prevention of Food Contamination												Food Identification			
														41. Original container labeling (Bulk Food)	
														Physical Facilities	
														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	
														Proper Use of Utensils	
														39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used	
														40. Single-service & single-use articles; properly stored and used	
														47. Other Violations	

Received by: Datrayvion Allen Print: Datrayvion Allen Title: Employee

Inspected by: Jonathan Segura Print: Jonathan Segura Permit Expires: 11/24

Notes: \_\_\_\_\_

See page 2.

