



**Food Establishment Inspection Report**

Date: 9/30/22 Establishment Name: El Tapacho Riesel Permit #: 2019-11890 TOTAL/SCORE: 10

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

Contact/Owner Name: Julio Garcia \* Number of Repeat Violations: 0  
 ✓ Number of Violations COS: 0

Physical Address: 1035 Wilbuch st City: Riesel Zip Code: 76782 Phone: \_\_\_\_\_ Follow-up: Yes  No   
 Date: Anytime

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.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status			Employee Health	R						
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS					
					1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
<b>3</b>					2. Proper Cold Holding temperature (41F/ 45F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
					3. Proper Hot Holding temperature (135F)						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 (165F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y <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; parasite destruction						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>150 quat</u> ppm/temperature						Water/ Plumbing				
<b>3</b>					11. Proper disposition of returned, previously served, reconditioned						19. Water from approved source; Plumbing installed; proper backflow device				
											20. Approved Sewage/Wastewater Disposal System, proper disposal				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days														
Compliance Status			Demonstration of Knowledge/ Personnel	R	Compliance Status			Food Temperature Control/ Identification	R					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS				
					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						28. Proper Date Marking and disposition			
					Safe Water, Record Keeping and Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
					23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation			
					24. Required records available (shellstock tags; parasite destruction); Package food labeling						30. Food Establishment Permit (Current & Valid)			
					Conformance with Approved Procedures						Utensils, Equipment, and Vending			
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					<b>2</b>	33. Warewashing Facilities; installed, maintained, used			
											Service sink or curb cleaning facility provided			

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First														
Compliance Status			Prevention of Food Contamination	R	Compliance Status			Food Identification	R					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS				
<b>1</b>					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) \_\_\_\_\_ Print: Julio Garcia Title: Owner

Inspected by: (signature) \_\_\_\_\_ Print: Tess Elliott Trebbius Permit Expires: 8/23  
 Mo / Yr

Notes: see pg. 2



WACO MCLENNAN COUNTY  
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District  
225 West Waco Drive  
Waco, Texas 76707  
(254) 750-5464

Establishment: <b>El Tapaho Riesel</b>	Permit #: <b>2019-11890</b>	Date: <b>9-30-22</b>
Address: <b>103 S Wiebusch St</b>	City: <b>Riesel</b>	Zip Code: <b>76682</b>

**TEMPERATURE OBSERVATIONS**

Item/Location/Food Temperature °F	
Salsa 38.6 °F (RIC)	guacamole 48 °F
fajita Beef 38.2 °F (wic)	fajita beef 44 °F
Cooked Potatoes 32.1 °F (wic)	Pico 44 °F (RIC - cook's line)

**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.
#2	The following items, TCS foods, above 41 °F for less than 4 hours: Guacamole, beef fajita, and Pico. All items located in the cook's line reach-in cooler. PIC decreased thermostat and added ice to reduce the ambient temperature during lunch. follow-up RIC @ 38.6 °F
#2	Observed a pan of cooked chicken in front of grill at 85.1 °F. Manager stated chicken was removed from walk-in cooler approx. 1 hour ago. COS - Chicken reheated to 165.2 °F and held at the grill.
#32	Observed rough and cracked molcajete bowls in clean dish area. All surfaces must be made of a smooth, durable, non-absorbent and cleanable material.
#32	Peeling and rusting outer coating on clean storage rack above the 3-compartment sink.
#32	Cutting board on cook line is heavily stained with deep cuts. Manager stated he will replace.
#32	Stake knives in serving area have melted plastic handles.
#10	Observed black mold like substance inside ice machine upper compartment. Owner turn machine off for cleaning and sanitization.
#34	Observed gaps at both back doors. Eliminate gaps to properly pest proof.
#45	Several areas of the flooring are peeling by the storage room. Repair or replace by 2/1/2023

Received by: (signature) <i>[Signature]</i>	Print: <b>Julio Garcia</b>	Title: <b>Owner</b>
Inspected by: <i>[Signature]</i>	Print: <b>Tess Elliott</b>	<b>TERESA WILKS</b>