



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: Fuzzys Taco Shop	Permit #: 2000748	Date: 3/21/23
Address: 2155 University Parks Dr	City: Waco	Zip Code: 76701

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F	
RIC - raw beef 39°F	Hot Hold. rice 172°F
diced onions 39°F	refried beans 164°F
lettuce 39°F	black beans 167°F
WIC - cooked chicken 39°F	cooking - fajita chicken 168°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.

- 18) Spray bottle of chemical hanging on dry storage rack. COS - Removed.
- 18/34) Insect bait granules on flooring at clean dish storage next to hot hold lid.
- 18) Remove Peroxide multi surface cleaner & disinfectant from automatic dispenser at 3-comp. sink. This disinfectant is not approved for food contact surfaces.
- 19) Provide adequate air gap at dishmachine.
- 21) Certified food manager not on duty during inspection. Acting manager working on certificate & manager for over 60 days.
- 29) Provide missing chlorine test strips for dishmachine.
- 31) Several handwash sinks missing soap and/or paper towels.
- 31) Wiping cloths stored in ~~sanitizer~~ handwash sink next to 3-comp. sink instead of sanitizer bucket. COS - Removed.
- 34) Flying insects (10+) at bar area.
- 35) Employees at prep & warewash areas lacking hair & beard restraint.
- 39) Properly store all utensils with handles facing the same direction.

Received by: (signature) <i>Glenn Cashaw</i>	Print: Glenn Cashaw	Title: Gm
Inspected by: <i>[Signature]</i>	Print: TWMS	



Establishment: Fuzzy's Taco Shop	Permit #: 000748	Date: 3/21/23
Address: 215 S. University Parks	City: Waco	Zip Code: 76701

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °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.

- 43. Heavy dust accumulation on ceiling tiles & surrounding tiles in kitchen/prep/warewash.
- 45. Replace peeling ceiling tiles.
- 45. Store all jackets in approved manner, not storage shelf.
- 32. Replace all cracked, broken, melted, heavily worn working containers, utensils, cutting boards, etc.

Received by: (signature) <i>Glenn Cushman</i>	Print: Glenn Cushman	Title: GM
Inspected by: <i>[Signature]</i>	Print: [Signature]	