

WACO-MCLENNAN COUNTY
PUBLIC HEALTH DISTRICTWaco-McLennan County Public Health District
225 West Waco Drive • Waco, Texas 76707
(254) 750-5464

Inspection #: 034656-

Case # 2022

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Food Establishment Inspection Report

Date: 9/6/22	Establishment Name: Fuzzy's Taco Shop - Hewitt Dr	Permit #: 000747	TOTAL/SCORE: 8
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			
Contact/Owner Name: Gabriel Contreras		* Number of Repeat Violations: 1 ✓ Number of Violations COS: 1	
Physical Address: 1509 Hewitt Dr Waco 76712		City: Waco	Zip Code: 76712
Phone:		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Date:			

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	
					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 N)	
					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	
3					10. Food contact surfaces and Utensils Cleaned and Sanitized at 0 Quat (ppm) temperature 135F									Water/ Plumbing	
					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/ 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/ Buffet Plate)/ Allergen Label									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			
					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: Gabriel Contreras Title: Manager
 Inspected by: [Signature] Print: Scott Lewis Permit Expires: 9/22
 Mo / Yr

Notes:

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PUBLIC HEALTH DISTRICTWaco-McLennan County Public Health District
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Establishment:	Fuzzy's Taco Shop	Permit #:	000747	Date:	9-6-22
Address:	1509 Hewitt Dr	City:	Waco	Zip Code:	76712

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature

A) Taco meat @ 146°F on steam line,
B) Beans in walk-in cooler @ 38°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.

- | | |
|----|--|
| 10 | Quat in bucket @ 0 ppm, COS - To 200 ppm. |
| 28 | A) Beans in four containers at with 8-29-22 date markings. COS Discarded, at . |
| 10 | Lid for ice machine with black substance on. COS - To warehouse. |
| 45 | Floors with residues on in back corners under equipment. |
| 35 | Food handler with watch on & no hair restraint. COS - Removed watch & hat on. Repeat violation. |
| 42 | Slight dust build up on shelves in prep. area. |

Received by: (signature)	<i>[Signature]</i>	Print:	CRISTEL CONTRERAS	Title:	MANAGER
Inspected by:	<i>[Signature]</i>	Print:	Scott Lewis		