

6014

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other			Date: 9/23/25		
Establishment: Taco central			Time In: 2:10 AM/PM Time Out: 2:55 AM/PM		
Address: 317 Main St			LHD: NVHS		
Town/City: Ansonia			Purpose of Inspection: Routine Pre-op		
Permit Holder: LILIAM BAUTISTA			Reinspection Other		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
<i>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</i>					
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed					
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation					
Supervision			Protection from Contamination		
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Person/Alternate Person in charge present, demonstrates knowledge and performs duties			15	<input type="checkbox"/>	<input type="checkbox"/>
			16	<input checked="" type="checkbox"/>	<input type="checkbox"/>
			Food separated and protected		
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Certified Food Protection Manager for Classes 2, 3, & 4			17	<input checked="" type="checkbox"/>	<input type="checkbox"/>
			Food-contact surfaces: cleaned & sanitized		
			Proper disposition of returned, previously served, reconditioned, and unsafe food		
Employee Health					
3			18	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper cooking time and temperatures		
4			19	<input type="checkbox"/>	<input type="checkbox"/>
Proper use of restriction and exclusion			Proper reheating procedures for hot holding		
5			20	<input type="checkbox"/>	<input type="checkbox"/>
Written procedures for responding to vomiting and diarrheal events			Proper cooling time and temperatures		
			21	<input checked="" type="checkbox"/>	<input type="checkbox"/>
			Proper hot holding temperatures		
			22	<input checked="" type="checkbox"/>	<input type="checkbox"/>
			Proper cold holding temperatures		
Good Hygienic Practices					
6			23	<input type="checkbox"/>	<input type="checkbox"/>
Proper eating, tasting, drinking, or tobacco products use			Proper date marking and disposition		
7			24	<input type="checkbox"/>	<input type="checkbox"/>
No discharge from eyes, nose, and mouth			Time as a public health control: procedures and records		
Preventing Contamination by Hands					
8			Consumer Advisory		
Hands clean and properly washed			Consumer advisory provided: raw/undercooked food		
9			Highly Susceptible Population		
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed			Pasteurized foods used; prohibited foods not offered		
10			Food/Color Additives and Toxic Substances		
Adequate handwashing sinks, properly supplied/accessible			Food additives: approved and properly used		
Approved Source					
11			Toxic substances properly identified, stored & used		
Food obtained from approved source			27		
12			Conformance with Approved Procedures		
Food received at proper temperature			Compliance with variance/specialized process/ROP criteria/HACCP Plan		
13			29		
Food in good condition, safe, and unadulterated					
14					
Required records available: molluscan shellfish identification, parasite destruction					
GOOD RETAIL PRACTICES					
<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>					
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation					
Safe Food and Water			Proper Use of Utensils		
30	<input type="checkbox"/>	<input type="checkbox"/>	43	<input type="checkbox"/>	<input type="checkbox"/>
Pasteurized eggs used where required			In-use utensils: properly stored		
31	<input type="checkbox"/>	<input type="checkbox"/>	44	<input type="checkbox"/>	<input type="checkbox"/>
Water and ice from approved source			Utensils/equipment/linens: properly stored, dried, & handled		
32	<input type="checkbox"/>	<input type="checkbox"/>	45	<input type="checkbox"/>	<input type="checkbox"/>
Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored & used		
Food Temperature Control					
33	<input type="checkbox"/>	<input type="checkbox"/>	46	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling methods used; adequate equipment for temperature control			Gloves used properly		
34	<input type="checkbox"/>	<input type="checkbox"/>	Utensils and Equipment		
Plant food properly cooked for hot holding			47	<input checked="" type="checkbox"/>	<input type="checkbox"/>
35	<input type="checkbox"/>	<input type="checkbox"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Approved thawing methods used			48	<input type="checkbox"/>	<input type="checkbox"/>
36	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available		
Thermometers provided and accurate			49	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37			Non-food contact surfaces clean		
Food Identification					
37			Physical Facilities		
Food properly labeled; original container			50	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					
38	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
Insects, rodents, and animals not present			51	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
Contamination prevented during food preparation, storage & display			52	<input type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed		
Personal cleanliness			53	<input type="checkbox"/>	<input type="checkbox"/>
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, & clean		
Wiping cloths: properly used and stored			54	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained		
Washing fruits and vegetables			55	<input type="checkbox"/>	<input type="checkbox"/>
			Physical facilities installed, maintained, and clean		
			56	<input type="checkbox"/>	<input type="checkbox"/>
			Adequate ventilation and lighting; designated areas used		
			Natural rubber latex gloves not used per CGS §19a-36f		
Permit Holder shall notify customers that a copy of the most recent inspection report is available.					
Person in Charge (Signature) <i>Diego Velasco</i> Date 9/23/25			Violations documented		Date corrections due
Person in Charge (Printed) DIEGO VELASCO			Priority Item Violations		C.O.S
Inspector (Signature) <i>Michael Delassantos</i> Date 9/23/25			Priority Foundation Item Violations		12/23/25
Inspector (Printed) Michael Delassantos			Core Item Violations		3
			Risk Factor/Public Health Intervention Violations		3
			Repeat Risk Factor/Public Health Intervention Violations		2
			Good Retail Practices Violations		2
			Requires Reinspection - check box if you intend to reinspect		No
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.					

Food Establishment Inspection Report

LHD NUHD

Inspection Report Continuation Sheet

Date 9/23/25

Establishment Taco central Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
ground beef/stain table	147°F				
Beans / " "	157°F				
Pico de gallo/bain marie	42°F				
Shrimp / " "	41°F				
Fish / " "	41°F				
Ranch chicken/walk-in	41°F				
Raw beef / " "	42°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

- PIC - ON-SITE - DIEGO VELASCO
- P 22 shredded cheese at 44°F - COS PIC place covers on hotel pan. cheese was in large bain marie cooler.
 - C 41 - observed wet cloth underneath cutting board - COS - removed
 - C 47 - food store on crate in walk-in cooler - COS remove crate and place food on a shelf
 - PF 16 - interior of microwave unclean - COS - PIC clean microwave
 - PF 16 - handle buried in ice bin - COS - PIC place scoop out of ice bin
 - PF 10 - items store in handsink - COS removed
 - C 47 - using bare wood to store cups
 - PF 16 - nozzle holder interior unclean
 - OK - 3 bay sanitizer at 100 ppm
 - OK - Dishwasher at 160°F
 - ✓ observed clean and working bathroom
 - ✓ observed clean dumpster
 - C 49 - sides of the griddle

Person in Charge (Signature)

Date 9/23/25

Inspector (Signature)

Date 9/23/25