

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>9/18/24</u>		
Establishment <u>Tacomida</u>			Time In <u>12:49</u> AM/PM Time Out <u>1:45</u> AM/PM		
Address <u>50 Bridge St Suite 4</u>			LHD <u>NVHD</u>		
Town/City <u>Shelton</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Hartin Bullabani</u>			Reinspection Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																									
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.																																									
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																																									
1	IN	OUT	N/A	N/O	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	V	COS	R	15	IN	OUT	N/A	N/O	Food separated and protected	V	COS	R																								
2	IN	OUT	N/A	N/O	Certified Food Protection Manager for Classes 2, 3, & 4	C			16	IN	OUT	N/A	N/O	Food-contact surfaces: cleaned & sanitized	P	C																									
Employee Health												Protection from Contamination																													
3	IN	OUT	N/A	N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P	P		17	IN	OUT	N/A	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	P																										
4	IN	OUT	N/A	N/O	Proper use of restriction and exclusion	P			18	IN	OUT	N/A	N/O	Proper cooking time and temperatures	P	P																									
5	IN	OUT	N/A	N/O	Written procedures for responding to vomiting and diarrheal events	P	P		19	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	P																										
Good Hygienic Practices												Time/Temperature Control for Safety																													
6	IN	OUT	N/A	N/O	Proper eating, tasting, drinking, or tobacco products use	P	C		20	IN	OUT	N/A	N/O	Proper cooling time and temperatures	P																										
7	IN	OUT	N/A	N/O	No discharge from eyes, nose, and mouth	C			21	IN	OUT	N/A	N/O	Proper hot holding temperatures	P																										
Preventing Contamination by Hands												Consumer Advisory																													
8	IN	OUT	N/A	N/O	Hands clean and properly washed	P	P		22	IN	OUT	N/A	N/O	Proper cold holding temperatures	P																										
9	IN	OUT	N/A	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P	P		23	IN	OUT	N/A	N/O	Proper date marking and disposition	P	P																									
10	IN	OUT	N/A	N/O	Adequate handwashing sinks, properly supplied/accessible	P	P		24	IN	OUT	N/A	N/O	Time as a public health control: procedures and records	P	P																									
Approved Source												Highly Susceptible Population																													
11	IN	OUT	N/A	N/O	Food obtained from approved source	P	P		25	IN	OUT	N/A	N/O	Consumer advisory provided: raw/undercooked food	P																										
12	IN	OUT	N/A	N/O	Food received at proper temperature	P	P		26	IN	OUT	N/A	N/O	Pasteurized foods used; prohibited foods not offered	P	C																									
13	IN	OUT	N/A	N/O	Food in good condition, safe, and unadulterated	P	P		Food/Color Additives and Toxic Substances																																
14	IN	OUT	N/A	N/O	Required records available: molluscan shellfish identification, parasite destruction	P	P		27	IN	OUT	N/A	N/O	Food additives: approved and properly used	P																										
GOOD RETAIL PRACTICES												Compliance with Approved Procedures																													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												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	OUT	N/A	N/O	Pasteurized eggs used where required	P			43	OUT	In-use utensils: properly stored	C			44	OUT	Utensils/equipment/linens: properly stored, dried, & handled	P	C																							
31	OUT	N/A	N/O	Water and ice from approved source	P	P		45	OUT	Single-use/single-service articles: properly stored & used	P	C		46	OUT	Gloves used properly	C																								
32	OUT	N/A	N/O	Variance obtained for specialized processing methods	P	P		Utensils and Equipment																																	
Food Temperature Control												Physical Facilities																													
33	OUT	N/A	N/O	Proper cooling methods used; adequate equipment for temperature control	P	P		47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P	P		50	OUT	Hot and cold water available; adequate pressure	P																								
34	IN	OUT	N/A	N/O	Plant food properly cooked for hot holding	P			48	IN	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	P	P		51	OUT	Plumbing installed; proper backflow devices	P	P																						
35	IN	OUT	N/A	N/O	Approved thawing methods used	P	P		49	IN	Non-food contact surfaces clean	C			52	OUT	Sewage and waste water properly disposed	P	P																						
36	IN	OUT	N/A	N/O	Thermometers provided and accurate	P	P		Food Identification																																
37	IN	OUT	N/A	N/O	Food properly labeled; original container	P	P		53	OUT	Toilet facilities: properly constructed, supplied, & clean	P	P		54	OUT	Garbage and refuse properly disposed; facilities maintained	C																							
Prevention of Food Contamination												Violations documented																													
38	OUT	N/A	N/O	Insects, rodents, and animals not present	P	P		55	OUT	Physical facilities installed, maintained, and clean	P	P		56	OUT	Adequate ventilation and lighting; designated areas used	C																								
39	OUT	N/A	N/O	Contamination prevented during food preparation, storage & display	P	P		Date corrections due																																	
40	OUT	N/A	N/O	Personal cleanliness	P	P		Priority Item Violations	COS			#																													
41	OUT	N/A	N/O	Wiping cloths: properly used and stored	C			Priority Foundation Item Violations	9/20/24			2																													
42	OUT	N/A	N/O	Washing fruits and vegetables	P	P		Core Item Violations	12/18/24			4																													
Permit Holder shall notify customers that a copy of the most recent inspection report is available.												Risk Factor/Public Health Intervention Violations																													
Person in Charge (Signature) <u>Francisco Sanchez</u> Date <u>9/18/24</u>												Repeat Risk Factor/Public Health Intervention Violations																													
Person in Charge (Printed) <u>Francisco Sanchez</u>												Good Retail Practices Violations																													
Inspector (Signature) <u>Amanda Michaud</u> Date <u>9/18/24</u>												Requires Reinspection - check box if you intend to reinspect																													
Inspector (Printed) <u>Amanda Michaud</u>												<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td>Violations documented</td> <td>Date corrections due</td> <td>#</td> </tr> <tr> <td>Priority Item Violations</td> <td>COS</td> <td>2</td> </tr> <tr> <td>Priority Foundation Item Violations</td> <td>9/20/24</td> <td>4</td> </tr> <tr> <td>Core Item Violations</td> <td>12/18/24</td> <td>3</td> </tr> <tr> <td>Risk Factor/Public Health Intervention Violations</td> <td></td> <td>0</td> </tr> <tr> <td>Repeat Risk Factor/Public Health Intervention Violations</td> <td></td> <td>2</td> </tr> <tr> <td>Good Retail Practices Violations</td> <td></td> <td>3</td> </tr> <tr> <td>Requires Reinspection - check box if you intend to reinspect</td> <td></td> <td>✓</td> </tr> </table>						Violations documented	Date corrections due	#	Priority Item Violations	COS	2	Priority Foundation Item Violations	9/20/24	4	Core Item Violations	12/18/24	3	Risk Factor/Public Health Intervention Violations		0	Repeat Risk Factor/Public Health Intervention Violations		2	Good Retail Practices Violations		3	Requires Reinspection - check box if you intend to reinspect		✓
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Requires Reinspection - check box if you intend to reinspect		✓																																							

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

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LHD NVHD

Inspection Report Continuation Sheet

Date 9/18/24

Establishment Tacomida

Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
100% - Coslaw (53°F)	53°F	1dr freezer	-7°F	Chicken breast (cooling)	156°F
- Corn Salsa (50°F), Onion (52°F)	50°F, 52°F	Bm/reach		Sauce on stove	179°F
- Salsa (52°F), Pineapple (48°F)	52°F, 48°F	- rice	33°F	WIC	38°F
→ Fish 44°F, Cabbage (51°F)	44°F, 51°F	- Beans (brown + black)	35°F	- rice 39°F, Salsa Pasa 40°F	
2nd reach-in	55°F	- Salsa / mai	36°F	- Verde 39°F, Pico 39°F	
- raw chicken	48°F	HH-Chicken	160°F	- Beef 37°F	
- raw Shrimp	42°F	- Porc	170°F	Quac on ice 40°F	
- Chicken for quesadilla	48°F			Pico / Sour cream on ice	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.

Item Number	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.
	3/26/29 → on site 12/19/26
CFPM	- Francisco Sanchez, Cameron Brito
	Handsink - Stocked ✓, Hot H2O 120°F ✓
	Sanitizer - dishmachine Chlorine 50-100ppm ✓, Lactic Acid Bucket ✓
	Test Strips ✓, Good datemarking ✓, Good labeling ✓ (😊)
	Thermometer ✓
	Allergen Statement on menu + Consumer Advisory ✓
	Good glove use ✓ → Nitrile ✓, Dry Storage ✓
	→ COS, Lactic Acid ✓
P 28 ✓	Bar Sanitizer bucket 0ppm / No bucket made in Kitchen @ arrival
C 10 ✓	Bar H.Sink has no signage / BOTH Kitchen no signage - COS, signage posted ✓
PF 10 ✓	Using bar H.Sink for other purposes - COS, removed items ✓
PT 10 ✓	ice machine unclean interior - COS, cleaned ✓
PT 10 ✓	BOTH Handsink No paper towels - COS, PIC restocked sink ✓
C 49 ✓	hoods + baffles unclean - cleaning was due April 2024
C 36 ✓	No thermometer / or poorly placed in reach in across from stove - COS, found ✓
PT 47 ✓	Unit not in temp 55°F, Several items out of temp + discarded
P 22 ✓	Coslaw 53°F, Salsa's 50°F, Red slaw 57°F, onion 52°F - COS →
	* Send Invoice for unit service to AMICHAUD@NVHD.ORG ASAP
	203-376-6067 (Francisco), manager.

Person in Charge (Signature)

Date

Inspector (Signature)

Date