

5721

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other Date: 2/5/2025

Establishment: Tacomida Time In: 11:00 AM/PM Time Out: 11:40 AM/PM

Address: 50 Bridge St. LHD: NVHD

Town/City: Shelton Purpose of Inspection: Routine Pre-op

Permit Holder: Hartin Balaban 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

IN	OUT	N/A	N/O	Supervision	V	COS	R
1				Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf		
2				Certified Food Protection Manager for Classes 2, 3, & 4	C		
3				Employee Health			
4				Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf		
5				Proper use of restriction and exclusion	P		
6				Written procedures for responding to vomiting and diarrheal events	Pf		
7				Good Hygienic Practices			
8				Proper eating, tasting, drinking, or tobacco products use	P/C		
9				No discharge from eyes, nose, and mouth	C		
10				Preventing Contamination by Hands			
11				Hands clean and properly washed	P/Pf		
12				No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C		
13				Adequate handwashing sinks, properly supplied/accessible	Pf/C		
14				Approved Source			
15				Food obtained from approved source	P/Pf/C		
16				Food received at proper temperature	P/Pf		
17				Food in good condition, safe, and unadulterated	P/Pf		
18				Required records available; molluscan shellfish identification, parasite destruction	P/Pf/C		
19				Protection from Contamination			
20				Food separated and protected	P/C		
21				Food-contact surfaces: cleaned & sanitized	P/Pf/C		
22				Proper disposition of returned, previously served, reconditioned, and unsafe food	P		
23				Time/Temperature Control for Safety			
24				Proper cooking time and temperatures	P/Pf/C		
25				Proper reheating procedures for hot holding	P/Pf/C		
26				Proper cooling time and temperatures	P		
27				Proper hot holding temperatures	P		
28				Proper cold holding temperatures	P		
29				Proper date marking and disposition	P/Pf		
30				Time as a public health control: procedures and records	P/Pf/C		
31				Consumer Advisory			
32				Consumer advisory provided: raw/undercooked food	Pf		
33				Highly Susceptible Population			
34				Pasteurized foods used; prohibited foods not offered	P/C		
35				Food/Color Additives and Toxic Substances			
36				Food additives: approved and properly used	P		
37				Toxic substances properly identified, stored & used	P/Pf/C		
38				Conformance with Approved Procedures			
39				Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C		
40				GOOD RETAIL PRACTICES			
41				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
42				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			
43				Safe Food and Water			
44				Pasteurized eggs used where required	P		
45				Water and ice from approved source	P/Pf/C		
46				Variance obtained for specialized processing methods	Pf		
47				Food Temperature Control			
48				Proper cooling methods used; adequate equipment for temperature control	Pf/C		
49				Plant food properly cooked for hot holding	Pf		
50				Approved thawing methods used	Pf/C		
51				Thermometers provided and accurate	Pf/C		
52				Food Identification			
53				Food properly labeled; original container	Pf/C		
54				Prevention of Food Contamination			
55				Insects, rodents, and animals not present	Pf/C		
56				Contamination prevented during food preparation, storage & display	P/Pf/C		
57				Personal cleanliness	Pf/C		
58				Wiping cloths: properly used and stored	C		
59				Washing fruits and vegetables	P/Pf/C		
60				Permit Holder shall notify customers that a copy of the most recent inspection report is available.			
61				Person in Charge (Signature) Date 2/5/25			
62				Person in Charge (Printed) Francisco Sanchez			
63				Inspector (Signature) Date 2/5/25			
64				Inspector (Printed) John Mucha, R.S.			
65				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.			
66				Violations documented			
67				Date corrections due			
68				#			
69				Priority Item Violations			
70				Priority Foundation Item Violations			
71				Core Item Violations			
72				Risk Factor/Public Health Intervention Violations			
73				Repeat Risk Factor/Public Health Intervention Violations			
74				Good Retail Practices Violations			
75				Requires Reinspection - check box if you intend to reinspect			

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 2/5/2025

Establishment Tacomida Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Diced tomato	35°F				
Mozzarella	35°F				
Raw chicken	38°F				
Rice	38°F				
Raw beef	39°F				
Rice	37°F				
Bacon	35°F				
Freezers	Frozen				

OBSERVATIONS AND CORRECTIVE ACTIONS

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.
	CFPM: Francisco Sanchez Exp: 3/26/29
44C	Handle of scoop in contact with flour → C.O.S moved
39C	Desserts in walk-in refrigerator are not covered → C.O.S covered
47C	Gaskets of reach-in refrigerator are peeling off → C.O.S popped back-in
	- Handsink: Stocked Hot/Cold H ₂ O ✓
	- Sanitizer: Quat- Bucket: 200ppm ✓
	- Dish-Machine: Chemical- Chlorine 100ppm ✓
	- Thermometers ✓ - Test Strips ✓
	- Ice Machine ✓ - Dry Goods ✓ - Restroom ✓
	- Allergen Notice ✓ - Date-Marks ✓
	- Bar Area ✓

Person in Charge (Signature)

Date

Inspector (Signature)

Date