JM

6014											
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other		_	Date: 4/7/25								
Establishment Taco Central LLC						Time In	1 1	MPM Time Out_/2	30 A	M/PM	
Address 317 Main St.						LHD	VVHD				
Town/City Ansonia						Purpose	of Inspection:	Routine Pre	е-ор		
Permit Holder Liliam B. Bautista Connecticut De of Public H						Reinspec	ction	Other			
FOODBORNE ILLNESS RISK FA	ACTO				JBL	IC HEAL	TH INTERVE	ENTIONS			
Risk factors are important practices or procedures identified as the most prevalent cont		ctors o	of food	borne	illness		Contract of the Contract of th				
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	100000			_	liance		ot in compliance		D=not obse		
P=Priority item Pf=Priority foundation item C=Core item V=violation type				te bo				ed on-site during inspection			
IN OUT N/A N/O Supervision	V	cos	R	4.5	-	OUT N/A N/O		on from Contamination		COS R	
Person/Alternate Person in charge present,	Pf	0	0	15 16	-/	The second second	Food separated	and protected irfaces: cleaned & sanitized	1	00	
demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,				10	7	00		on of returned, previously			
2 3, & 4	С	0	0	17	0			tioned, and unsafe food	P	00	
Employee Health						Name of Street, or other party of the Street, or other party or ot		ture Control for Safety		70.00	
Management, food employee and conditional employee:				18	W	000		time and temperatures	P/Pf/C	00	
knowledge, responsibilities and reporting	P/Pf	0	\circ	19	0			g procedures for hot holding		00	
4 O Proper use of restriction and exclusion	P	0	0	20	0,0			ime and temperatures	P	00	
5 Written procedures for responding to vomiting and	Pf			21	de			ng temperatures		00	
diarrheal events	FI			22	Q S			ding temperatures		00	
Good Hygienic Practices				23	0	000		rking and disposition	P/Pf C	00	
6 M Proper eating, tasting, drinking, or tobacco products us			0	24	0	000		c health control: procedures	P/Pf/C		
7 No discharge from eyes, nose, and mouth	С	0	0				and records				
Preventing Contamination by Hands	I D (D)			05	1			imer Advisory	Df /		
8 Hands clean and properly washed	P/Pf	0	0	25	A	00		provided: raw/undercooked food	Pf (00	
9 No bare hand contact with RTE food or a	P/Pf/C	0		26				ceptible Population used; prohibited foods not offered	P/C	00	
pre-approved alternative procedure properly followed	Duc	0	0	26	010			ves and Toxic Substances	PICIO		
3	Pf/C			27				approved and properly used	P	010	
Approved Source Food obtained from approved source	P/Pf/C	0	0	21				es properly identified,			
11 Food obtained from approved source 12 Food received at proper temperature	P/Pf		0	28	0		stored & used	es property identified,	P/Pf/C		
13 C Food in good condition, safe, and unadulterated	P/Pf		0		_	. 0		th Approved Procedures	200		
Required records available: molluscan shellfish		200					Compliance with	n variance/specialized	DIDUO		
14 identification, parasite destruction	P/Pf/C	0		29	9			iteria/HACCP Plan	P/Pf/C		
	OD RE										
Good Retail Practices are preventative measures t							icals, and physical	objects into foods.			
Mark OUT if numbered item is not in compliance V=violation type Mark i	n appro	priate	box	for C	OS an	id/or R	COS=corrected of	on-site during inspection	R=repeat v	-	
OUT N/A N/O Safe Food and Water	V	cos		-	TUC			e of Utensils		cos R	
30 Pasteurized eggs used where required	Р	0	0				ils: properly store			00	
31 Water and ice from approved source	P/Pf/C	0	0	44	\bigcirc U	tensils/equip	ment/linens: prop	erly stored, dried, & handled		00	
32 Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used		00	
Food Temperature Control				46	0	Bloves used	1 1 /	and Faulament	1010	00	
Proper cooling methods used; adequate equipment for	Pf/C	0			40	ood and no		and Equipment urfaces cleanable,			
temperature control	Df			47			igned, constructe		P/PfC	00	
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	Pf Pf/C	0	0	-				lled, maintained and used;	+		
35 Approved thawing methods used Thermometers provided and accurate	Pf/C	_		48	()		•	and test strips available	Pf/C	00	
Food Identification	1110			49	_		ntact surfaces cl		C	00	
37 Food properly labeled; original container	Pf/C	0	0					ical Facilities			
Prevention of Food Contamination	1			50	OF	lot and cold		; adequate pressure	Pf (00	
38 Insects, rodents, and animals not present	PfC		0	51			stalled; proper ba		P/Pf/C	00	
39 Contamination prevented during food preparation, storage & display	P/Pf/C		0	52	08	Sewage and	waste water pro	perly disposed	P/Pf/C	00	
40 Personal cleanliness	Pf/C	0	0					structed, supplied, & clean		00	
41 Wiping cloths: properly used and stored	С	0	0					sposed; facilities maintained		00	
42 Washing fruits and vegetables	P/Pf/C	0	0					naintained, and clean		99	
Permit Holder shall notify customers that a copy of the most recent inspection rep			nting; designated areas used not used per CGS §19a-36f	C	00						
(h) ch /: 1 1	1.			Vio		is docume		Date corrections due		#	
Person in Charge (Signature)	112	5.		-		em Violatio		-	_		
	1						tem Violations	T	=		
Person in Charge (Printed) JULIAN BAUTISTA	•					n Violations		7/7/25	5		
The Mucha DI	7/	25					lealth Intervention				
Inspector (Signature) Date 9/	110	(J		Rep	eat F	toil Prosti	Public Health Intes S Violations	ervention Violations	-		
Inspector (Printed) Taha Musha DS	1							x if you intend to reinspect	- 3		
Appeal: The owner or operator of a food establishment aggrieved by t	hie ard	or to	corr	act o	ny in	enection	iolation identifie	d by the food inspector or t	o hold de	estrov	
Appeal. The owner of operator of a food establishment aggrieved by t	ille old	61 10	COLL	out a	mry III	spection V	olation identifie	a by the lood mapector of t	o Hold, de	July,	

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.

	FOO	a Estar	olishment ins	pection Re	eport Page	_ of 				
HDNVHDInspection Report Continuation Sheet Date_4/7/25										
Establishment Taco Central, LLC Town Ansonia										
			TEMPERATURE OBS							
	Location/Process	Temp	Item/Location/Process	I	Item/Location/Process	Temp				
Sta	eak	30°F	Raw chicke	n 37°F						
	cinated steak		Freezer	Frozen						
			116666	1102(1)						
	zarella	38°F								
Dice	ed tomato	39°F								
Sow	CB	165°F								
Ric		160'F								
Refi		176°F								
Sho	edded beef	91ºF								
			SERVATIONS AND COR							
Item Number	Violations cited in this	report must be	corrected within the time frames	s below, or as stated in s	sections 8-405.11 & 8-406.11 of th	ne food code.				
	CFPM: 1	iliam	B Boutista	Samanie	00 Fvo: 1/14/2	18				
55C	Broom no	t hu	10 us when	not in	go Exp:1/14/2 use → Corre	er t				
_	by 7/7/2	5	9 47							
47C		oor of	f reach-in	fridge is	s deteriorate	$d \rightarrow$				
	Correct	by 7	7/7/25							
55C	Ceiling	in ki	tchen is	peeling-	9 Correct by	J				
	7/7/25									
55C	Bags of	bott	les stored	in bac	kroom > Cor	rect				
200	by 7/7/	25								
38C	truit t		oresent in	back roo	m > Correc	<u> </u>				
	by 7/7/	25								
_	Handsink		Hot/Cold H	-04						
	19(1/05)111		1101/019 11	d	8					
_	Sanitizer	c:Chla	orine-3-ba	у: 100ррт	Y Bucket:1	00ppm~				
-	Dish-Ma	chine	- The	ermomete	rs /					
-	Test Sto	ripsv	-Date-	Marks	/					
	Dar	K (estroom							
Person in	Charge (Signature)	(Roll)	Jan Bouchiste		Date 4/	7/25.				
	(Signature)	March	Corpia R	S		/25				
apector (orginature/	01101	- 1			100				