JM



Risk Category: 3 Food Establishment Inspection Report Page 1 of 3											
Establishment type: Permanent Temporary Mobile Other					Date:	12/4/	24				
Establishment Taco Central, LLC		teeding C	connecticu	H Health	Time In_	11:15 A	MYPM Time Out_/2.	30 AM/EM			
Address 317 Moun St.	DPH)			4)	LHD NVHD						
Town/City Ansonia					Purpose of Inspection: Routing Pre-op						
Permit Holder Taco Central, LLC	C	onnecticut of Publi	t Depart	tment th	Reinspe	ction	Other				
FOODBORNE ILLNESS RISK FA											
Risk factors are important practices or procedures identified as the most prevalent cont		-									
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i  P=Priority item Pf=Priority foundation item C=Core item V=violation type				mpliance		ot in compliance		D=not observed R=repeat violation			
IN OUT N/A N/O Supervision	V	cos			OUT N/A N/O		on from Contamination	V COS R			
Person/Alternate Person in charge present.			_ 1	-		Food separated		P/C 0 0			
demonstrates knowledge and performs duties	Pf	0		16		Food-contact su	urfaces: cleaned & sanitized	P/Pf/C O O			
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	⊃  1	17			on of returned, previously tioned, and unsafe food	POO			
Employee Health				1	- International Control	Time/Tempera	ture Control for Safety				
Management, food employee and conditional employee;	P/Pf	00		18			time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting				19 🧭 🔻			g procedures for hot holding	P 0 0			
Proper use of restriction and exclusion Written procedures for responding to vomiting and	Р	00					time and temperatures	P O O			
diarrheal events	Pf	0	)   -	-			ding temperatures	P 0 0			
, Good Hygienic Practices							rking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products us		0		24 0		Time as a publi	c health control: procedures	P/Pf/C O O			
7 💆 🔾 No discharge from eyes, nose, and mouth	С	0		24		and records		177 170 0			
Preventing Contamination by Hands  8  Hands clean and properly washed	DIDE		0 2	25 0			umer Advisory	Pf OO			
No hard hand contact with DTE food or o	P/Pf		414	25   9   0			y provided: raw/undercooked food ceptible Population	FIOO			
pre-approved alternative procedure properly followed	P/Pf/C	0		26 0			used; prohibited foods not offered	P/C OO			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	5		Fo	od/Color Additi	ves and Toxic Substances				
/ Approved Source			2	27 🔾 🤇			approved and properly used	POO			
Food obtained from approved source	P/Pf/C			28	<b>d</b>		es properly identified,	PPf/C S			
12 Food received at proper temperature  Food in good condition, safe, and unadulterated	P/Pf P/Pf					stored & used	th Approved Procedures	0			
Required records available: molluscan shellfish				T	A0000		h variance/specialized				
identification, parasite destruction	P/Pf/C	0	$ a ^2$	29			riteria/HACCP Plan	P/Pf/C			
				CTICE							
Good Retail Practices are preventative measures t								D			
	n appro		R R	COS an	nd/or R		on-site during inspection e of Utensils	R=repeat violation			
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	P	000	200	OUT Ir	n-use utens	ils: properly stor		C 00			
31 Water and ice from approved source	P/Pf/C						erly stored, dried, & handled	Pf/C O O			
32 Variance obtained for specialized processing methods	Pf	00					es: properly stored & used	P/C O O			
Food Temperature Control			4	46 O	Bloves used			C 00			
Proper cooling methods used; adequate equipment for temperature control	Pf/C	00		~ /6	ood and no		and Equipment surfaces cleanable,				
34 O Plant food properly cooked for hot holding	Pf	00	5 4			igned, construct		P/PfC O			
35 O Approved thawing methods used	Pf/C		7	V			lled, maintained and used;	Pf/C O O			
36 C Thermometers provided and accurate		0	$\supset \mathcal{L}$				and test strips available				
Food Identification				49) 🐼 N	lon-food co	ntact surfaces cl		(0)00			
37 Food properly labeled; original container	Pf/C	0	_		let and sale		ical Facilities ; adequate pressure	Pf OO			
Prevention of Food Contamination  38 Insects, rodents, and animals not present	Df/C	00				stalled; proper ba		Pf O O			
39 Contamination prevented during food preparation, storage & display		0				waste water pro		P/Pf/C O O			
40 Personal cleanliness	Pf/C		5	53 O T	oilet facilitie	es: properly cons	structed, supplied, & clean	Pf/C O			
41 Wiping cloths: properly used and stored	С	0					sposed; facilities maintained	C 0 0			
42 Washing fruits and vegetables	P/Pf/C	0	_				naintained, and clean	P/Pf/C O O			
Permit Holder shall notify customers that a copy of the most recent inspection rep					nting; designated areas used not used per CGS §19a-36f						
Person in Charge (Signature) Less Hose Date 12/	4/2	1			ns docume em Violatio		Date corrections due	#			
94	1 1-					tem Violations	C. 0.5				
Person in Charge (Printed), DEGO VELAS 9				Core Iten	n Violations		3/4/25	2			
1 1 4 6		11				lealth Intervention	n Violations				
Inspector (Signature) Date 12	4/0	4				Public Health Int es Violations	ervention Violations	2			
Inspector (Printed) John Mucha	tion - check bo	x 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	Direct	or of H	lealth	not la	ter than for	ty-eight hours a	fter issuance of such order				

Food Establishment Inspection Report Page \_\_\_\_\_\_ of \_\_\_\_\_\_

LHD	VHD	Date   2 / 4/	Date   2/4/2024									
Establishment Taco Central LLC Town Ansonia												
TEMPERATURE OBSERVATIONS												
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp						
Shri	mp	37°F	Beans	175°F								
Pico	de Gallo	38°F	Freezer	Frozen								
	zarella	38°F										
Bee	f	39°F										
		38°F										
	anada											
Bele		38° F										
Ric		37°F										
Rica	2	142°F										
			SERVATIONS AND CORREC			fdd-						
Item Number		<sup>17</sup>	corrected within the time frames belo	**								
	CFPM: Li	liam	B. Bautista 5	amoinie	go Exp: 1/14/2	028						
47C	Interior	door	B. Bautista 5 of reach-i rect by 3/4/ f reach-in	n ref	rigerator cra	cked/						
	Chinned -	-) Cor	rent hu 3/4/	25								
1100				Λ '	17	1000						
49C	Front VE	ent o	t reach-in	retrige	rator is unc	clean						
	> Correr	+ bu	3/4/25 car canned									
200	201166	J	5/ 1/05		V 16 18 8 19 19 19 19 19 19 19 19 19 19 19 19 19	- 1						
28P	resticia	ene	ar canned	900d5	-) C.O.S remo	ved						
_	- Handsink - Hot/Cold H20 -											
			D 17 57751									
_	- Sanitizer: Chlorine - 100ppm											
	0 10											
_	- Dish Machine: 159°F Plate											
_	Allernen	Moti	ce - D	ate-Mi	arks							
	- mulyun	/4 0 1 1		4 1 0 / 1								
-	Restras	m	-Bac A	read								
	100		Dar A	164								
)	The arm or	natan	1									
	Thermon	ICICIS	<b>V</b>									
		A (1)				1 -						
Darson in	Charge (Signature)	herothe			Date 12 /	4 /22)						
reison in	Charge (Signature)	10 10			1-1							
Inspector	(Signature)	1.14	11cha		Date Q/4	124						