

# TAQUERIA JALISCO #18 - 5358 KOSTORYZ RD

**Date:** August, 29 2019

**Occupancy:**

**Score :** 87

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Products in walk-in cooler are holding between 47-51 degrees. They should be at 41 degrees. Beans inside True refrigerator next to tortilla line are holding at 62 degrees and barbacoa is holding at 53 degrees.	No
3	9. Food Separated & protected, prevented	Do not store raw meat above cooked.	No

during food  
preparation,  
storage,  
display, and  
tasting

3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles in proper place away from to go trays.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Roaches	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Employees with facial hair must wear beard guards. No jewelry allowed.	No

1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store ice scoop handle up at all times. Use scoops with handles, not bowls to dispense food.	No

**Inspector Signature:**

**Location Represen**



Gloria Diaz, 08/29/2019

Miguel Leon, 08/29/2019