

# TAQUERIA MEXICO LINDO - 6601 EVERHART RD. F1

**Date:** January, 07 2020

**Occupancy:**

**Score :** 89

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not store raw meat above cooked or above vegetables.	No
3	10. Food contact surfaces and Returnables ; Cleaned and	Dishwasher is sanitizing at 200 ppm (too strong). Allow pans to air dry before stacking.	No

Sanitized at  
\_\_\_\_\_ ppm  
/temperature

3	18. Toxic substances properly identified, stored and used	Store all spray bottles in proper place away from food and not on top of dishwasher. Label all spray bottles as to contents.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards.	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

**Inspector Signature:**

**Location Represen**

Alvin Dy

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Gloria Diaz, 01/07/2020

Marcelino Fernandez

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