

TAQUERIA JALISCO #4 - 5322 EVERHART RD.

Date: January, 13 2020

Occupancy:

Score : 87

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not store raw meat above vegetables or cooked food.	No
3	18. Toxic substances properly identified, stored and used	Do not store chemicals next to food.	No
2	27. Proper cooling method used;	Small line cooler next to deep fryers	No

	Equipment Adequate to Maintain Product Temperature	is maintaining products at 58 degrees.	
2	28. Proper Date Marking and disposition	Write a use by date on all left over food inside refrigerators.	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Employees must use drinking cups with lids.	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	Use scoops with handles to dispense food not plates.	No

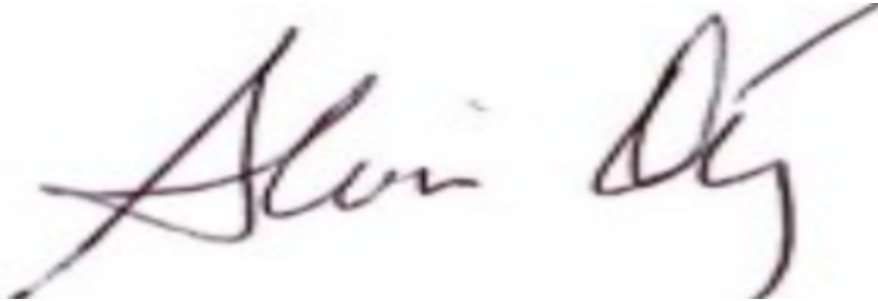
Inspector Signature:

Location

Representative

Signature:

**No Signature on
File.**

A handwritten signature in dark ink, appearing to read "Gloria Diaz", written in a cursive style.

Gloria Diaz, 01/13/2020

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