

Retail Food Establishment Inspection Report

Corrective Actions to Ensure Safe Food

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Item No.

1 Cooling

- TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction
- TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction
- TCS food held below 135° F less than 4 hours:
Action: Rapid reheats to 165° F or more

4 Cooking

- TCS food undercooked:
Action: Re-cook to proper temperature

5 Rapid Reheating

- TCS food improperly reheated:
Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

- Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
Action: Voluntary destruction

19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

Inspections are based solely on visual observation(s) and assessment(s) of the construction or specified items at the time of inspection. The inspection shall not be held to permit or be an approval of a violation of any applicable codes and/or standards nor relieve the owner, design professional of record or contractor of compliance with any applicable codes and/or standards. Inspection shall not be relied upon by others as acceptance of work, nor shall it in any manner relieve any owner, contractor, or any other party, from their obligations and responsibilities.

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Bureau Veritas North America, Inc.

Establishment Name: Venus Taqueria	Physical Address: 100 W. 2nd St.	City/State: Venus	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pork / vertical broiler	93-112 °F			RTE 0 °F	
Sliced tomatoes / prep	34 °F	Salsa / RIC	38 °F		
Cheese	30 °F	Beans / RIC	39 °F		
Hot dogs	33 °F	Beans / steam	150 °F		
Brisket / RIC	37 °F	Chicken	151 °F		
		Rice	152 °F		
		Beef	160 °F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Fm	Saul 2023 onsite.
FH	6/16 food handler permits.
	Grease New establishment / schedule for grease trap cleaning.
#3.	The pork stored on the vertical broiler observed temping below 135 °F. Shall maintain pork @ 135 °F OR time tag with a 4 hour toss time and throw away every 4 hours.
#9.	observed raw meat stored above ready to eat foods (RTEF) in the reach and reach in cooler. Store all raw meats away from RTEF.
#34.	Shall not hang fly ribbons above food prep areas.
#37.	observed ice build up on prepared food items in the reach in freezers. All food was observed stored in foil trays w/ foil paper covering all trays. This is NOT the proper method for storing food in the freezers. Shall properly seal all food containers to avoid possible contamination or ice build up on food.
#39	Shall not use old food buckets to store other prepared foods. Store all food in NSF/ITPA approved food bins.
#3a	Shall not keep food stored in open cans. Store all food in food grade containers.
#28	date mark all food in coolers w/ a 7 day use by date. Obtain copy of food manager permit and keep onsite. observed invoice for class.

Received by: (signature) <i>[Signature]</i>	Print: Darius Patterson	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Angelavarghese	Samples: Y N # collected _____