

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Taquera Confections</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>481</i>	Date <i>1/23/18</i>
Address <i>750 N.W. Washington Blvd. Hamilton, OH 45013</i>	Category/Descriptive <i>C4s</i>	Inspection time (min) <i>40</i>	Travel time (min) <i>10</i>
License holder <i>Taquera Confections LLC</i>	Follow-up date (if required)	Other	Sample date/result (if required)
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>			

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

Administrative

<input type="checkbox"/>	901-3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

Violation(s)/Comment(s)

2.4) Still do not have at least one employee with Ohio Dept. of Health Level 3 food certificate. Report violation.

3.2) Box of potatoes on the floor in the walk-in freezer. Store at least 6 inches above the floor.

4.4) Freezer walk-in door had light out. Report light.

4.4) Freezer walk-in door had light out. Report light.

4.4) Still have the grill with grease/fat build up. Clean at a frequency that prevents buildup.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>DF18</i>	Licensors <i>Hamilton, OH 785-7098</i>
Received by <i>[Signature]</i>	Title <i>Owner</i>	Phone <i>513-889-8982</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Taqueria Guanajuato</i>	License number <i>481</i>	Date <i>1/23/18</i>
Address <i>758 NW Washington Blvd 45213</i>	Category/Descriptive <i>C4b</i>	
License holder <i>Taqueria Guanajuato</i>	Inspection time (min) <i>25</i>	Travel time (min) <i>10</i>
Comments: <i>No critical violations</i>		

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>Chicken - raw</i>	<i>Storage</i>	<i>39.3</i>	<i>Letituce - sliced</i>	<i>Holding</i>	<i>40.8</i>
<i>Tomatoes - sliced</i>	<i>"</i>	<i>39.1</i>	<i>Beef - raw</i>	<i>"</i>	<i>40.1</i>
<i>Rice</i>	<i>Holding</i>	<i>141.4</i>	<i>Shrimp - raw</i>	<i>"</i>	<i>39.9</i>
<i>Beef</i>	<i>"</i>	<i>11.73</i>			
<i>Chicken</i>	<i>"</i>	<i>11.81</i>			
<i>Chex dip</i>	<i>"</i>	<i>155.5</i>			
Inspected by <i>[Signature]</i>	R.S./SIT# <i>2518</i>	Licensor <i>Hamilton City</i>		Phone <i>513-889-8982</i>	
Received by <i>[Signature]</i>	Title <i>Owner</i>				