

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Rosa's Taqueria</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>522</b>	Date <b>2/1/18</b>
Address <b>750 East Ave Hamilton OH 45011</b>		Category/Descriptive <b>Class 3 &lt; 25,000 sf</b>		
License holder <b>Rosa's Taqueria LLC</b>		Inspection time (min) <b>9 min</b>	Travel time (min) <b>10 min</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) <b>2/2/18</b>		Sample date/result (if required)

### 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 type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<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 type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input checked="" 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

#### 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

#### 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

#### Violation(s)/Comment(s)

**\* Critical \***

- \* 2.4 Person in-charge (PIC) not able to demonstrate knowledge as required must be able to answer questions regarding food safety and sanitation. Correcting. (cooling, holding, etc)
- \* 3.4 Observed raw shell eggs sitting on the counter at 64°F - as per PIC, since yesterday; not holding at the proper temperature - in the danger zone between 41°F - 135°F where bacteria growth can occur and cause illness. Discarded by PIC. Corrected.
- \* 3.4 Observed cooked pork at 82°F, taco meat at 112°F and cooked chorizo at 111°F - cooked this morning and found sitting at room temperature to cool - still in window of cooling parameters - cannot be cooled at room temperature - must be

Inspected by <b>Janice N. Gresh R. Rhs</b>	R. SYSIT # <b>2756</b>	Licensors <b>Hamilton City / 785-7081</b>
Received by <b>Rosa</b>	Title <b>OWNER</b>	Phone <b>703-276-9875</b>

**State of Ohio  
Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Rosa's Tiquaria LLC</i>	Type of inspection <i>Standard/30 day 2/1/15</i>
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**Violation(s)/Comment(s)**

*rapidly cooled. from 155F - 70F within 2 hours, then to below 41F within a total of 4 hours. Discussed with PIC. Placed in freezer to rapidly cool.*

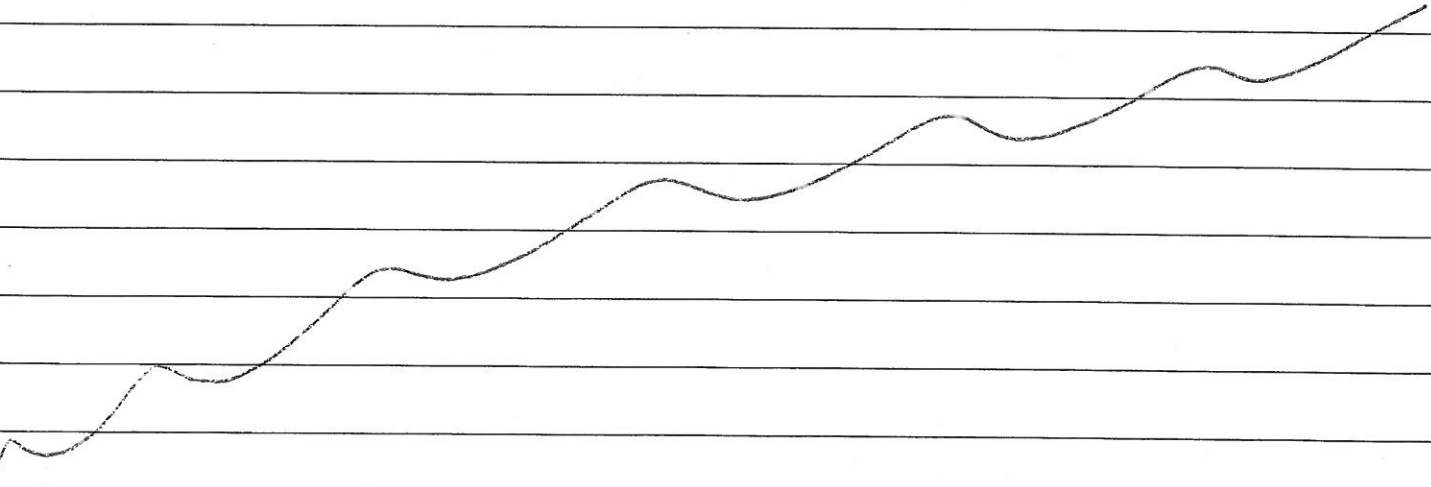
*APP-CRITICAL*

*2.4 Level II certification is not available for one person with supervisory duties obtain.*

*3.2 Bulk container of oil unlabeled - unident. fat/oil; label for easy identification.*

*4.5 Equipment unclean; microwave - must be kept clean to sight and touch.*

*Note: recommend turning on large reach-in cooler to provide space to cool*



Inspected by <i>Conrad N. Seech 4011</i>	R.S./SIT # <i>2756</i>	Licenser <i>Hamilton City 1785 1081</i>
Received by <i>Rosa...</i>	Title <i>Owner</i>	Phone <i>513 276-8975</i>