



# City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 12/14/2023	Time in: 11:45 AM	Time out: 01:20 PM	License/Permit # 17424_104-1	Est. Type Food Establishment Type III with Grease Trap	Risk Category III	Page 1 of 5					
<b>Purpose of Inspection:</b> Routine						<b>TOTAL/SCORE</b>					
Establishment Name: TAQUERIA LA UNICA		Contact/Owner Name: PEDRO AVILA		Number of Repeat Violations: 3 Number of Violations COS: 4		<b>77</b>					
Physical Address: 3100 14th St		City/County: Plano	Zip Code: 75074-4404	Phone: (469) 685-4989	Follow-up: <input checked="" type="radio"/> Yes No (circle one)						
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark an "X" in appropriate box for COS Mark an 'X' for Repeat Column shown as R											
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>											
<b>Compliance Status</b>		<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)		<b>Compliance Status</b>		<b>Employee Health</b>					
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S	R	
IN					IN						
IN					IN						
OUT				X	OUT				X		
IN					IN						
NO					IN						
NA					IN						
IN					NA						
IN											
OUT				X	OUT						
IN					IN						
IN					IN						
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>											
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S	R	
IN					IN						
OUT					OUT						
IN					IN						
NA					IN						
NA					OUT						
					IN						
NA					IN						
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>											
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S	R	
IN					IN						
IN											
IN					IN						
IN					IN						
OUT				X	IN						
					OUT						
IN					OUT						
IN					IN						
IN					OUT						
OUT					OUT						
IN					IN						
IN					IN						
<b>Received by:</b> <i>Elena Salazar</i>							<b>Print:</b> Elena Salazar		<b>Title:</b> Person In Charge/ Owner CFM		
<b>Inspected by:</b> _____							<b>Print:</b> Tuyen Cao, REHS/RS				





City of Plano Environmental Health  
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Establishment Name: TAQUERIA LA UNICA	Physical Address: 3100 14th St	City/State: Plano	License/Permit # 17424_104-1	Page 2 of 5
Last Grease Trap Service Date: 09/19/23				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number		Expiration Date	
Elena Salazar	5866887		September 9, 2027	
INSPECTOR'S COMMENTS				
<p>Correct all violations. A follow up inspection will be conducted on 12/28/2023.</p> <p>e_lenasalazar197987@gmail.com elenasalazar197987@gmail.com</p>				
INSPECTION RESULTS				
Follow-up Inspection Needed? YES    If YES, Date of Follow-up Inspection: December 28, 2023				
Closure Details: Not Applicable				





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Establishment Name: TAQUERIA LA UNICA	Physical Address: 3100 14th St	City/State: Plano	License/Permit # 17424_104-1	Page 3 of 5	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
bacon ric	37F	salsa wic	29F	raw beef prep cooler	37F
cooked beans hot hold steam	140F				
OBSERVATIONS AND CORRECTIVE ACTIONS					
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:					
<p>3 - Proper Hot Holding temperature(135°F). This is a Priority Item 3.1 - 25 TAC §228.75(f)(1)(A) - Hot Hold (135°F or higher) Observation: Multiple containers of cooked foods observed with internal temperature below 135F held at room temperature next to flat top grill: intestine (77F), pork (66F), carnitas (119F). Items were set out less than 2 hours prior. Corrective Action(s): Items were reheated to 165F for hot holding after notification. Shall maintain food intended for hot holding at 135°F or greater. If &lt;2 hours food is to be reheated to 165°F. If &gt; 2 hours food shall be discarded. (Corrected on Site)</p> <p>9 - Food Separated &amp; Protected, Prevented during food preparation, storage, and display. This is a Priority Item 9.2 - 25 TAC §228.66(a)(1)(A) - Food protected from cross contamination during storage Observation: Raw bacon observed stored above cheeses and raw beef stored above cooked food inside prep cooler, raw bacon observed stored above produce inside reach in cooler. Corrective Action(s): Items were rearranged after notification. Ensure raw meat are stored underneath RTE to prevent cross contamination. Shall store raw animal food according to required cooking temperatures, segregate and separate raw animals food from ready to eat food. Shall rearrange food at once and discard any contaminated food. (Corrected on Site) (Repeat)</p> <p>14 - Hands Cleaned and Properly Washed/ Gloves Used Properly. This is a Priority Item 14.2 - 25 TAC §228.38(b)(1) - Cleaning procedure--time frame (20 seconds) Observation: Food employee observed rinsing hands at 3 compartment sink without proper handwashing techniques. Corrective Action(s): Staff was asked to rewash hands at the handwashing sink with proper handwashing technique. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under §228.146 (Relating to Plumbing Design, Construction, and Installation) and §228.175 (Handwashing sink supplies, use, and availability). (Corrected on Site)</p> <p>18 - Toxic Substances Properly Identified, Stored and Used. This is a Priority Item 18.23 - 25 TAC §228.101(a)(1) - Materials used for food contact surfaces safe Observation: Observed use of unsafe food contact surfaces. Inked grocery bags observed being used to store meat and tamales inside back area freezer unit. Corrective Action(s): Replace bags with food grade materials. Food contact surfaces shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food under normal conditions. Shall discontinue use. Correct By: 12/14/2023</p> <p>18 - Toxic Substances Properly Identified, Stored and Used. This is a Priority Item 18.16 - 25 TAC §228.209(a)(1)-(2) - Employee Medication type and storage Observation: Tylenol bottle observed stored next to canned food and other dry food items in the back dry storage area. Corrective Action(s): Separate medicine with food items to prevent contamination. Shall only allow medicine for employee's health in the food establishment and such medication shall be located to prevent contamination of food, equipment, utensils, linens, and single-service articles. Correct By: 12/14/2023</p> <p>22 - Food Handler/No Unauthorized Persons/ Personnel. This is a Priority Foundation Item 22.1 - 25 TAC §228.33(d) - Food Handler Training criteria</p>					
Received by: (signature) <i>Elena Salazar</i>	Print: Elena Salazar	Title: Person In Charge/ Owner CFM			
Inspected by: (signature)	Print: Tuyen Cao, REHS/RS				





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**OBSERVATIONS AND CORRECTIVE ACTIONS**

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:

Observation: Two food employee working at the time of the inspection did not have food handler certification.  
Corrective Action(s): All food employees shall successfully complete an accredited food handler training course, within 60 days of employment.  
Correct By: 12/28/2023

22 - Food Handler/No Unauthorized Persons/ Personnel. This is a Priority Foundation Item  
22.3 - 25 TAC §228.38(e) - Washing hands only at a designated hand sink  
Observation: Observed food employee washing hands at 3 compartment sink.  
Corrective Action(s): Staff was asked to wash hands at the handwashing sink. Food employees shall only clean their hands in a handwashing sink or approved automatic handwashing facility.  
(Corrected on Site)

28 - Proper Date Marking and Disposition. This is a Priority Foundation Item  
28.1 - 25 TAC §228.75(g)(1) - Date marking prepare on site RTE/ TCS food  
Observation: No datemarks observed on cooked meat and salsa kept more than 24 hours inside walk in cooler and reach in cooler.  
Corrective Action(s): Shall properly date mark all prepared, on-site RTE/TCS food that is over 24 hours old.  
(Repeat) Correct By: 12/14/2023

29 - Thermometers Provided, Accurate, and Calibrated; Chemical/ Thermal Test Strips. This is a Priority Foundation Item  
29.15 - 25 TAC §228.108(e) - Sanitizing solutions, testing devices  
Observation: Test strips not available at the time of the inspection. Establishment uses chlorine (bleach) as sanitizer.  
Corrective Action(s): Shall provide a testing device for testing sanitizer solution concentration.  
Correct By: 12/28/2023

31 - Adequate Hand Washing Facilities (HWS): Accessible and Properly Supplied. This is a Priority Foundation Item  
31.11 - 25 TAC §228.175(b) - Hand washing cleanser, availability  
Observation: Soap dispenser not provided at kitchen handsink.  
Corrective Action(s): Shall provide dispenser with liquid hand soap at all handsinks at all times.  
Correct By: 12/14/2023

31 - Adequate Hand Washing Facilities (HWS): Accessible and Properly Supplied. This is a Priority Foundation Item  
31.4 - 25 TAC §228.149(a) - HWS-accessible; not used for other purposes  
Observation: Container of packaged fish and multiple knives observed stored inside basin of kitchen handwashing sink at the time of the inspection.  
Corrective Action(s): Items were removed after notification. Handsink shall be accessible and only used for hand washing at all times.  
(Corrected on Site)

38 - Approved Thawing Method. This is a Core Item  
38.6 - 25 TAC §228.75(c)(5)(A)-(B) - TCS ROP fish thawing criteria  
Observation: Observed ROP fish being improperly thawed in stagnant room temperature water at kitchen handsink.  
Corrective Action(s): Manager was asked to removed packaging prior to thawing and ensure it is thawed with approved methods. ROP fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment: prior to its thawing under refrigeration; prior to, or immediately upon completion of, its thawing using procedures §228.75(c)(2).  
(Corrected on Site)

45 - Physical Facilities Installed, Maintained, and Clean. This is a Core Item  
45.14 - 25 TAC §228.186(b) - Cleaning, frequency and RESTRICTIONS.  
Observation: Clean residue observed on wall behind cook line.  
Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident cleaning shall be done during periods when the least amount of food is exposed such as after closing. Shall clean when the least amount of food is exposed and as often as necessary to maintain facility clean.  
Correct By: 12/14/2023

46 - Toilet Facilities; Properly Constructed, Supplied, and Clean. This is a Core Item  
46.16 - 25 TAC §228.149(e)(2) - A plumbing system shall be maintained in good repair  
Observation: Faucet head of 3 compartment sink unable to reach the 1st and 3rd compartment.  
Corrective Action(s): Fix by 12/28/23. A plumbing system shall be maintained in good repair. Shall repair plumbing system.

Received by: (signature) <i>Elena Salazar</i>	Print: Elena Salazar	Title: Person In Charge/ Owner CFM
Inspected by: (signature)	Print: Tuyen Cao, REHS/RS	





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(Repeat) Correct By: 12/28/2023

46 - Toilet Facilities; Properly Constructed, Supplied, and Clean. This is a Core Item

46.11 - 25 TAC §228.152(h) - Toilet room receptacle, covered

Observation: Covered trash can not provided inside unisex restroom.

Corrective Action(s): A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. Shall provide a cover receptacle in the female restroom.

(Repeat) Correct By: 12/28/2023

46 - Toilet Facilities; Properly Constructed, Supplied, and Clean. This is a Core Item

46.7 - 25 TAC §228.174(d) - Toilet rooms, self closer tight door

Observation: No self-closing device observed on restroom door.

Corrective Action(s): Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Shall completely enclose toilet room and/or shall provide toilet room doors that are tight-fitting and self-closing.

(Repeat) Correct By: 12/28/2023

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