

19/14/2022		50.54.99.4.00	License/Pe		"		1000	Type Establishment Type III with Grease Tra	Risk Category	Page <u>1</u> of <u>5</u>
12/14/2023 Purpose of Ins	snec		17424_10	4-1	=		15000	Establishment Type III with Grease 113	ap III	TOTAL/SCORE
Establishment TAQUERIA LA	Nan	ne: Contact	t/Owner N AVILA	lame:				Number of Repeat Viol Number of Violations C		TOTALIBEORE
Physical Address	ess:	City/County Plano	:		Zip Cod 75074-4	(part (part)	Phon (469	e:) 685-4989	Follow-up: Yes No (circle one)	77
	Con	pliance Status: Out = not in compliance IN = in c		NO	= not observ	red N	NA = nc	ot applicable COS = corrected on	THE POPULATION OF THE PROPERTY.	tion
		Mark an "X" in appropriate box for Priority Items (3 Points)		Reau	un como			for Repeat Column shown as R tive Action not to exceed 3 do	'vs	
Compliance Sta	tus	Triority reems (e 1 omes)	TOTALLONIS	Tre-qu	Compli			The receive not to exceed 5 th	,,,	
O I N N U N O A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	i	R	O I U N T	522	N C A O S	Emp	loyee Health	R
IN		Proper cooling time and temperature			IN			12. Management, food emplo knowledge, responsibilities, a		employees;
IN		2. Proper Cold Holding temperature(41°F/ 45°F)			IN			13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	scharge from
OUT	X	3. Proper Hot Holding temperature(135°F)							ntamination by Hai	
IN		4. Proper cooking time and temperature	OF :- 0		OUT		$+\times$	14. Hands cleaned and prope		
NO		Proper reheating procedure for hot holding (165 Hours)	~F in Z		IN			 No bare hand contact with alternate method properly fol 	- [1] [1] [1] [1] [1] [1] [1] [1] [1] [1]	or approved
NA		6. Time as a Public Health Control; procedures &	records					1	eptible Populations	
1471		Approved Source			NIA		Т	16. Pasteurized foods used; p	rohibited food not of	
			10100		NA		4	Pasteurized eggs used when r	equired	
IN		 Food and ice obtained from approved source; For good condition, safe, and unadulterated; parasite destruction 	ood in					C	hemicals	
IN		8. Food Received at proper temperature			NA			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits
		Protection from Contamination	ì		OUT			18. Toxic substances properly	identified, stored ar	nd used
OUT	~	Food Separated & protected, prevented during f	ood	$ \mathbf{x} $				Wate	er/ Plumbing	
	$\hat{}$	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Clean	ed and	\Box	-,		-1	19. Water from approved sou	rce: Plumbing install	led: proper
IN		Sanitized at not obs ppm/temperature	#.evcom#eet.s		IN			backflow device		, р гр
IN		 Proper disposition of returned, previously serv reconditioned 	ed or		IN			20. Approved Sewage/Waster disposal	water Disposal Syste	m, proper
								rrective Action within 10 day	s	57
O I N N A		Demonstration of Knowledge/ Personne		R	O I N T		N C A O S		re Control/ Identific	cation
TNT	-	21. Person in charge present, demonstration of kno	13 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		IN			27. Proper cooling method us		equate to
IN		and perform duties/ Certified Food Manager (CFN					-	Maintain Product Temperatur		
OUT		22. Food Handler/ no unauthorized persons/ person Safe Water, Recordkeeping and Food Pack			OUT			 Proper Date Marking and Thermometers provided, 		ted: Chemical/
		Labeling	age		OUT			Thermal test strips	accurate, and canora	icd, Chemical
IN		23. Hot and Cold Water available; adequate pressu	ıre, safe			-	10	The same and the s	Permit Requirement, Prerequisite for Operation	
NA		24. Required records available (shellstock tags; pa	rasite	\vdash				30. Food Establishment Permit (Current & Valid)		
		destruction's Realisated Road Inheled	dusito		IN			30. Food Establishment Per	•	id)
		destruction); Packaged Food labeled Conformance with Approved Procedure			IN		Ι		mit (Current & Val	3.550
		Conformance with Approved Procedure	es		IN			Utensils, Equ	mit (Current & Vali	ng
NA			es		IN			31. Adequate handwashing fa supplied, used	mit (Current & Vali ipment, and Vendir cilities: Accessible a	and properly
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Establishment Name:	Physical	Address:	City/State:		License/Permit #	Page 2 of 5		
TAQUERIA LA UNICA	3100 14th	St	Plano		17424_104-1			
Last Grease Trap Service Da	ast Grease Trap Service Date: 09/19/23							
	R	EGISTERED FOOD SE	RVICE MANAGE					
Manager's Name		Certificate Number		Expirati	on Date			
Elena Salazar		5866887		Septembe	er 9, 2027			
	INSPECTOR'S COMMENTS							
Correct all violations. A follow up inspection will be conducted on 12/28/2023.								
elenasalazar197987@gmail.com								
		INSPECTION F	RESULTS					
Follow-up Inspection Neede	d? YES If Y	ES, Date of Follow-up In	spection: December	r 28 2022				
	TEO	, or z onon up m	Decembe	1 40, 4043				
Closure Details: Not Applicable								



Establishment Name:		Physical A	ddress:	Ci	ty/State:		License/Permit #	Page	3 of 5
TAQUERIA LA UNICA		3100 14th	St	Plano		17424_104-1			
TEMPERATURE OBSERVATIONS									
Item/Location]	Temp	Item/Location		Temp	Item/Locati	on		Temp
bacon	ric	37F	salsa	wic	29F	raw beef	р	rep cooler	37F
cooked beans	hot hold steam	140F							4
						-			
		OE	SERVATIONS AND CORREC	TIV	E ACTION	IS			

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

- 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 <2 hours food is to be reheated to 165°F. If > 2 hours food shall be discarded. (Corrected on Site)

- 9 Food Separated & 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)

- 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)

- 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

- 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

- 22 Food Handler/No Unauthorized Persons/ Personnel. This is a Priority Foundation Item
- 22.1 25 TAC §228.33(d) Food Handler Training criteria

Received by: (signature) \frac{1}{2} \left(\empty \cop \signature \)	Print: Elena Salazar	Title: Person In Charge/ Owner CFM
Inspected by: (signature)	Print: Tuyen Cao, REHS/RS	



Establishment Name: Physical Address: City/State: License/Permit #
TAQUERIA LA UNICA 3100 14th St Plano 17424_104-1 Page 4 of 5

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)	Elena Sala:	Print: Elena Salazar	Title: Person In Charge/ Owner CFM
Inspected by: (signature)	-	Print: Tuyen Cao, REHS/RS	

Plano City of Excellence	City of Plano En Retail Food Establish					
Establishment Name:	Physical Address:	Ci	ty/State:	License/Permit #		
TAQUERIA LA UNICA	3100 14th St		ano	17424_104-1	Page 5 of 5	
AN INSPECTION OF YOUR ESTABLISH BELOW WITH THE CORRESPONDING	un seun samenut una auto seu samu un manut tamén samen su seun termana al manuta de para una una seu seu seu s Le parama samen a contra como seus seus seus como seus seus seus seus seus seus seus seu			CONDITIONS OBSERVED	AND NOTED	
(Repeat) Correct By: 12/28/2023						
46 - Toilet Facilities; Properly Construct 46.11 - 25 TAC §228.152(h) - Toilet room Observation: Covered trash can not prov Corrective Action(s): A toilet room used the female restroom. (Repeat) Correct By: 12/28/2023	n receptacle, covered vided inside unisex restroom.		acle for sanitary na	pkins. Shall provide a cov	er receptacle in	
46 - Toilet Facilities; Properly Constructed 46.7 - 25 TAC §228.174(d) - Toilet rooms Observation: No self-closing device observation (s): Except where a totollet room that is provided by the mana a tight-fitting and self-closing door. Shall (Repeat) Correct By: 12/28/2023	s, self closer tight door erved on restroom door. oilet room is located outside a foc agement of a shopping mall, a to	od establishment an oilet room located on	the premises shall	be completely enclosed an	nd provided with	

Received by: (signature)	Elana Sala	Print: Elena Salazar	Title: Person In Charge/ Owner CFM
Inspected by: (signature)		Print:	
(Signature)		Tuyen Cao, REHS/RS	