

Form EH-06 (Revised 09-2015)



City of Plano Environmental Health
Retail Food Establishment Inspection Report

Establishment Name: SEÑOR LOCOS	Physical Address: 701 W Parker Rd	City/State: Plano	License/Permit # 17409_105-1	Page 2 of 3
Last Grease Trap Service Date: N/A				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
INSPECTOR'S COMMENTS				
senorlocos@aol.com				
INSPECTION RESULTS				
Follow-up Inspection Needed? YES If YES, Date of Follow-up Inspection: December 5, 2023				
Closure Details: Not Applicable				



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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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>25 - Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for Specialized Processing Methods; Manufacturer Instructions. This is a Priority Foundation Item</p> <p>25.29 - 25 TAC §228.243(c)(1) - Conformance with approved HACCP - maintain records</p> <p>Observation: Failure to comply with approved HACCP plans and/or maintain/provide records.</p> <p>CFM OR PERSON-IN-CHARGE IS NOT FOLLOWING HACCP PLAN PROCEDURES KEPT ON SITE.</p> <p>Corrective Action(s): Shall comply with the HACCP plans and procedures that are submitted and approved as specified in 25 TAC §228.244(d) of this title as a basis for the modification or waiver. The establishment shall maintain records and provide to The City of Plano when requested.</p> <p>CFM AND PERSON-IN-CHARGE TO FOLLOW THE OUTLINED HACCP PLAN PROCEDURES OR THE HEALTH DEPARTMENT WILL NO LONGER ALLOW THE IMPLEMENTATION OF COOK CHILL OR OTHER SPECIALIZED PROCESS THAT REQUIRES A HACCP.</p> <p>MANAGMENT AND INDIVIDUALS INVOLVED IN THE PARTICIPATION OF COOK CHILL FOOD PREPARATION OR HANDLING TO BE ABLE TO FOLLOW THE OUTLINED PROCEDURES LISTED ON THE HACCP PLAN.</p> <p>NOTE :</p> <p>PROVIDE A COPY OF THE CURRENT HACCP PLAN BEING USED AT THIS ESTABLISHMENT.</p> <p>Correct By: 11/03/2023</p>					
Received by: (signature)		Print: Ana Aldaba		Title: Person In Charge/ Owner Manager	
Inspected by: (signature)		Print: William Prevost, EHS			