



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019743	Page 1 of 3
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Purpose of Inspection:	Routine	TOTAL/SCORE
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Establishment Name: Taco Bell	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	96
Physical Address: 1130 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R								
O	I	N	N	C				O	I	N	N	C											
U	N	O	A	O	S							U	N	O	A	O	S						
		IN				1. Proper cooling time and temperature				IN			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting										
		IN				2. Proper Cold Holding temperature(41°F/ 45°F)				IN			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth										
		IN				3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands										
		IN				4. Proper cooking time and temperature				IN			14. Hands cleaned and properly washed/ Gloves used properly										
		IN				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				IN			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)										
		3-OUT				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations										
						Approved Source					IN			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required									
		IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals										
		IN				8. Food Received at proper temperature				IN			17. Food additives; approved and properly stored; Washing Fruits & Vegetables										
						Protection from Contamination					IN			18. Toxic substances properly identified, stored and used									
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing										
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				IN			19. Water from approved source; Plumbing installed; proper backflow device										
		IN				11. Proper disposition of returned, previously served or reconditioned				IN			20. Approved Sewage/Wastewater Disposal System, proper disposal										

Received by: (signature) 	Print: Haley Pickett	Title: Person In Charge/ Owner Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**





Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O U T	I N	N O	N A	C O S		R	O U T	I N	N O	N A	C O S		R
	IN				Demonstration of Knowledge/ Personnel			IN				Food Temperature Control/ Identification	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

O U T	I N	N O	N A	C O S		R	O U T	I N	N O	N A	C O S		R
	IN				Prevention of Food Contamination			IN				Food Identification	
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
					36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	1-OUT				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

Received by: (signature) 	Print: Haley Pickett	Title: Person In Charge/ Owner Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



BUREAU
VERITAS

TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
6	Observed date missing on tomato, lettuce TCS items in cold well. Shall properly update using time and date.	
37	Observed ice crystal build up inside the walk in freezer. Shall repair. Shall clean.	
Samples: No		# Collected:
Received by: (signature) <i>Haley Pickett</i>	Print: Haley Pickett	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen WEATHERFORD	

Retail Food Establishment Inspection Report

Date: 02/27/2025	Time in: 12:04 PM	Time out: 12:34 PM	License/Permit # -	TMS Project # 2024-025921	Page 1 of 2
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Purpose of Inspection:	1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
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Establishment Name: Taco Bell	Contact/Owner Name: Tashira Jones	* Number of Repeat Violations: <u>0</u>	✓ Number of Violations COS: <u>0</u>	99/100
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Physical Address: 1130 Hwy 67	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)
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Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
✓						✓					
✓						✓					
✓											
✓						✓					
✓						✓					
✓											
Approved Source						Preventing Contamination by Hands					
✓						✓					
✓						✓					
Protection from Contamination						Highly Susceptible Populations					
✓						✓					
✓											
✓											
✓											
Chemicals						Water/ Plumbing					
✓						✓					
✓						✓					
✓						✓					
✓						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						✓					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓											
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						Food Identification					
✓						✓					
✓						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
✓						✓					
✓											
✓						✓					
✓						✓					
✓						✓					
Proper Use of Utensils						Physical Facilities					
✓						1					
✓						✓					
✓						✓					
✓						✓					
✓						✓					

Received by: (signature)	Print: Tashira Jones	Phone # / email: (817)783-2394 rs028351@tacobell.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/09/2024	Establishment Name: Taco Bell	Physical Address: 1130 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Diced tomatoes-prep	39				
2 - Guacamole-prep	40				
2 - Pico-WIC	40				
2 - Creamy jalapeño-WIC	38				
2 - RIC under prep	36				
3 - Beans-steam table	148				
3 - Taco meat-steam table	140				
3 - Rice-steam table	166				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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30 - Permit valid until 5/16/2025
 36 - Wiping cloth buckets tested less than 200 ppm QA.
 Additional Comments: Print this report and keep it on site

Registered Food Service manager Tashira Jones	Certificate #:	Exp. Date: 03/25/2025
Pest Control Company Ecolab		Service Date: 08/28/2024
Grease Trap Service Company LES		Service Date: 08/01/2024
Received by: (signature) 	Print: Tashira Jones	Phone # / email: rs028351@tacobell.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/26/2024	Establishment Name: Taco Bell	Physical Address: 1130 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Guacamole-prep	38	3 - Rice-hot box	143		
2 - Diced tomatoes-prep	40	3 - Beans-hot box	152		
2 - Lettuce-RIC	41	3 - Rice-steam table	148		
2 - Jalapeños-WIC	37				
2 - Creamy jalapeño sauce-WIC	37				
3 - Beef	152				
3 - Chicken	148				
3 - Beans	150				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:				
<p>21 - At least one person with Certified Food Manager shall be on site during all hours of operation.</p> <p>30 - Permit valid until 5/16/24</p> <p>AdditionalComments:Print this report and keep it on site.</p>					
Registered Food Service manager Skyler Lopresti - not on site at start of			Certificate #:		Exp. Date: 06/17/2028
Pest Control Company Ecolab				Service Date: 02/23/2024	
Grease Trap Service Company LES				Service Date: 02/02/2024	
Received by: (signature)	<i>Maria Prado</i>		Print: Maria Prado	Phone # / email: rs028351@gmail.com	
Inspected by: (signature)	<i>Kassandra Lamb, RS</i>		Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/11/2023	Time in: 05:20 PM	Time out: 05:49 PM	License/Permit # -	TMS Project # 2023-022786	Page 1 of 2
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Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
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Establishment Name: Taco Bell	Contact/Owner Name: Olivia Saye	* Number of Repeat Violations: <u>0</u>	99/100
		✓ Number of Violations COS: <u>0</u>	

Physical Address: 1130 Hwy 67 (7-2014)	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)
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Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN**, **NO**, **NA**, **COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
		✓				Highly Susceptible Populations					
									✓		
	✓					Chemicals					
	✓							✓			
Approved Source						Water/ Plumbing					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
1						✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						✓					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Olivia Saye</i>	Print: Olivia Saye	Phone # / email: rs028351@tacobell.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/11/2023	Establishment Name: Taco Bell	Physical Address: 1130 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Diced tomatoes-prep	40				
2 - RIC under prep	39				
2 - Guacamole-prep	36				
2 - Avocado ranch-WIC	37				
3 - Chicken-steam table	179				
3 - Taco meat-steam table	163				
3 - Beans-steam table	145				
3 - Taco meat-hot box	159				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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30 - Permit is valid until 5/16/24
 36 - Sanitizer in bucket tested less than 150 ppm QA. Shall be 200-400 ppm QA.
 AdditionalComments: Print this report and keep it on site

Registered Food Service manager Olivia Saye	Certificate #:	Exp. Date: 05/07/2027
Pest Control Company Ecolab		Service Date: 08/08/2023
Grease Trap Service Company LES		Service Date: 07/11/2023
Received by: <i>Olivia Saye</i> (signature)	Print: Olivia Saye	Phone # / email: rs028351@tacobell.com
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 5-23-23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Taco Bell			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: 1130 Hwy 67		City/County: Alvarado	Zip Code:	Phone:	Follow-up: Yes No (circle one)	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item. Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R											
O	I	N	N	C	S		O	I	N	N	C	S												
U	N	O	A	O	S	U	N	O	A	O	S	Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						
													1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
													2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
													3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
													4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
													5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
													6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
													Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
													7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
													8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
													Protection from Contamination						18. Toxic substances properly identified, stored and used					
													9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
													10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device					
													11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R											
O	I	N	N	C	S		O	I	N	N	C	S												
U	N	O	A	O	S	U	N	O	A	O	S	Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification						
													21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
													22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
													Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
													23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
													24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)					
													Conformance with Approved Procedures						Utensils, Equipment, and Vending					
													25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
													Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
													26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R											
O	I	N	N	C	S		O	I	N	N	C	S												
U	N	O	A	O	S	U	N	O	A	O	S	Prevention of Food Contamination						Food Identification						
													34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
													35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities					
													36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean					
													37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
													38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
													Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
													39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
													40. Single service & single-use articles; properly stored and used						47. Other Violations					

Received by: <i>[Signature]</i>	Print: Olivia Saxe	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Lisa Pomroy, RS	Business Email:

Restaurant Food Establishment Inspection Report

Bureau Veritas North America, Inc.

5-23-23

Establishment Name: <i>Taco Bell</i>	Physical Address: <i>1130 Hwy 67</i>	City/State: <i>Alvarado</i>	License/Permit #	Page <u> </u> of <u> </u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Tomatoes</i>	<i>41° ✓</i>				
<i>Beef Taco Meat</i>	<i>150° ✓</i>				
<i>Food looks fresh</i>					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	<i>Received complaint of moldy food & employees vaping</i>
	<i>Permit expires 5-16-24</i>
	<i>Grease trap 4-18-23 2000 lbs</i>
	<i>Liquid Environmental</i>
	<i>EcoLab Pest Control</i>
	<i>No Certified Food Manager on duty - One shall be present at all times of preparation/operation & shall be posted by permit</i>
	<i>All Food Handler cards shall be present & complete</i>
	<i>No evidence of insects present</i>
	<i>No evidence of vaping - All smoking & vaping shall be done outside</i>
	<i>When leaving kitchen or taking a break shall wash hands before leaving returning to food handling</i>
	<i>* * Reminder shall wash hands before reaching in box of gloves to prevent contaminating outside of all gloves in box</i>

Received by: (signature) <i>[Signature]</i>	Print: <i>Olivia Saxe</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: <i>Lissa Tomroy, RS</i>	Samples: Y N # collected

All drinks shall have a lid and a straw

Retail Food Establishment Inspection Report

Date: 03/09/2023	Time in: 10:07 AM	Time out: 10:50 AM	License/Permit # -	TMS Project # 2022-023154	Page 1 of 2	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>
Establishment Name: Taco Bell			Contact/Owner Name: Olivia Saye		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: 1130 Hwy 67 (7-2014) Suite: Taco Bell			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" type="checkbox"/>

97/100

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓										
		✓				3					
		✓					✓				
	✓										
Approved Source						Preventing Contamination by Hands					
	✓										
		✓									
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: (signature) <i>Olivia Saye</i>	Print: Olivia Saye	Phone # / email: rs028351@tacobell.com
Inspected by: (signature) <i>Eldho Babu</i>	Print: Eldho Babu, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <u>02-23-21</u>	Time in:	Time out:	License/Permit # <u>2020-014125</u>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: <u>TACO BELL</u>			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	
Physical Address: <u>130 Hwy 107 Aguadaco</u>			City/County:	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" type="checkbox"/>

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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
		✓			1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	✓				3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands		
	✓				4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
					6. Time as a Public Health Control; procedures & records Approved Source						Highly Susceptible Populations		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					8. Food Received at proper temperature						Chemicals		
					Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used		
					10. Food contact surfaces and Returnables : Cleaned and Sanitized at <u>200</u> ppm/temperature <u>180</u>						Water/ Plumbing		
					11. Proper disposition of returned, previously served or reconditioned		✓				19. Water from approved source; Plumbing installed; proper backflow device		
							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
	✓				34. No Evidence of Insect contamination, rodent/other animals		✓				41. Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities		
	✓				36. Wiping Cloths; properly used and stored		✓				42. Non-Food Contact surfaces clean		
	✓				37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used		
	✓				38. Approved thawing method		✓				44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils						45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓				46. Toilet Facilities; properly constructed, supplied, and clean		
	✓				40. Single-service & single-use articles; properly stored and used		✓				47. Other Violations		

Received by: <u>Sammie Trevino</u> (signature)	Print: <u>Sammie Trevino</u>	Title: Person In Charge/ Owner
Inspected by: <u>Angela Varghese</u> (signature)	Print: <u>Angela Varghese, RS</u>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

Date: 08/14/20	Time in: 2:30	Time out:	License/Permit #: 2000014125	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: TACO BELL			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 99	
Physical Address: 1130 HILLIET			City/County: Colorado	Zip Code:	Phone:	Follow-up: Yes No (circle one)

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
	✓				1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	✓				3. Proper Hot Holding temperature(135°F)		✓				Preventing Contamination by Hands		
	✓				4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly		
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)		
	✓				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations		
					Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals		
					8. Food Received at proper temperature		✓			✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination						18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing		
					10. Food contact surfaces and returnables cleaned and Sanitized at 200 ppm/temperature 200°F		✓				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of returned, previously served or reconditioned		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling		✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory		✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
	✓				34. No Evidence of Insect contamination, rodent/other animals		✓				41. Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities		
	✓				36. Wiping Cloths; properly used and stored		✓				42. Non-Food Contact surfaces clean		
	✓				37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used		
	✓				38. Approved thawing method		✓				44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils		✓				45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓				46. Toilet Facilities; properly constructed, supplied, and clean		
	✓				40. Single-service & single-use articles; properly stored and used		✓				47. Other Violations		

Received by (signature): <i>[Signature]</i>	Print: Sam Trevino	Title: Person In Charge/ Owner
Inspected by (signature): <i>[Signature]</i>	Print: <i>[Signature]</i>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2019-014370, 2

Date: 2-28-20	Time in: 3P	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other			TOTAL/SCORE			
Establishment Name: Taco Bell			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 100	
Physical Address: 1130 Hwy 67		City/County: Alvarado	Zip Code:	Phone:	Follow-up: Yes No (circle one)	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days



Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
		✓			1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	✓				3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands		
		✓			4. Proper cooking time and temperature		✓				14. Hands cleaned and properly washed/ Gloves used properly		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)		
			✓		6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations		
					Approved Source				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals		
	✓				8. Food Received at proper temperature		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination		✓				18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing		
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		✓				19. Water from approved source; Plumbing installed; proper backflow device		
		✓			11. Proper disposition of returned, previously served or reconditioned		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling		✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation		
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory		✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
	✓				34. No Evidence of Insect contamination, rodent/other animals		✓				41. Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities		
	✓				36. Wiping Cloths; properly used and stored		✓				42. Non-Food Contact surfaces clean		
	✓				37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used		
	✓				38. Approved thawing method		✓				44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils		✓				45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓				46. Toilet Facilities; properly constructed, supplied, and clean		
	✓				40. Single-service & single-use articles; properly stored and used		✓				47. Other Violations		

Received by: 	Print: Timothy Davidson	Title: Person In Charge/ Owner
Inspected by: 	Print: Elizabeth Ramirez	Business Email:

