



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



Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019744	Page 1 of 3
------------------	----------	-----------	------------------	------------	-------------	-------------

Purpose of Inspection:	Routine		TOTAL/SCORE
-------------------------------	---------	--	--------------------

Establishment Name: Taqueria Torres	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	95
Physical Address: 307 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			O	I	N	N	C	O		
U	T		A	S					A	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:)	
		IN				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	
		3-OUT				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: Jose Torres	Title: Person In Charge/ Owner Owner
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



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

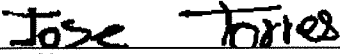



Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				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			IN				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	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	I-OUT				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	I-OUT				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	IN				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: Jose Torres	Title: Person In Charge/ Owner Owner
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:
35	Beard guard needed for cooks.
34	Observed flies in kitchen. Shall contact pest control.
34	Back door shall self close and self latch. Shall repair or replace damaged back door screen.
10	Tested sanitizer 100PPM. Shall be 150-400PPM corrected on site.
	Provided allergen poster in email. Shall post in view
	Samples: No
	# Collected:
Received by: (signature) <i>Jose Torres</i>	Print: Jose Torres
	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen WEATHERFORD

Retail Food Establishment Inspection Report

Date: 02/27/2025	Time in: 08:51 AM	Time out: 09:30 AM	License/Permit # -	TMS Project # 2024-027010	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"/>	TOTAL/SCORE
Establishment Name: Taqueria Torres		Contact/Owner Name: Jose Torres		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		95/100
Physical Address: 307 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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						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					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
<input checked="" type="checkbox"/>						Preventing Contamination by Hands					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
<input checked="" type="checkbox"/>						Highly Susceptible Populations					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
<input checked="" type="checkbox"/>						Chemicals					
6. Time as a Public Health Control; procedures & records						<input checked="" type="checkbox"/>					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Water/ Plumbing					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
8. Food Received at proper temperature						19. Water from approved source; Plumbing installed; proper backflow device					
Protection from Contamination						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
<input checked="" type="checkbox"/>											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 300PPM											
<input checked="" type="checkbox"/>											
11. Proper disposition of returned, previously served or reconditioned											

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					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
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					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
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					
<input checked="" type="checkbox"/>						Permit Requirement, Prerequisite for Operation					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current & Valid)					
<input checked="" type="checkbox"/>						Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<input checked="" type="checkbox"/>					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Consumer Advisory						<input checked="" type="checkbox"/>					
2						<input checked="" type="checkbox"/>					
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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
<input checked="" type="checkbox"/>						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						1					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						45. Physical facilities installed, maintained, and clean					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
40. Single-service & single-use articles; properly stored and used						46. Toilet Facilities; properly constructed, supplied, and clean					
						<input checked="" type="checkbox"/>					
						47. Other Violations					

Received by: (signature) <i>Jose Torres</i>	Print: Jose Torres	Phone # / email: (817)783-3195 Taqueriatorres1@hotmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/23/2024	Time in: 11:22 AM	Time out: 12:07 PM	License/Permit # -	TMS Project # 2024-027010	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: Taqueria Torres			Contact/Owner Name: Jose Torres		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 307 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)

91/100

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 IN, 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					
✓						✓					
						✓					
✓						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					
2						✓					
2						✓					
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					
1						✓					
1						Physical Facilities					
✓						1					
✓						✓					
✓						✓					
Proper Use of Utensils						✓					
✓						✓					
✓						✓					

Received by: (signature) <i>Jose Torres</i>	Print: Jose Torres	Phone # / email: Taqueriatorres1@hotmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/23/2024	Establishment Name: Taqueria Torres	Physical Address: 307 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	--	---------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Coca Cola refrigerator	37	3 - Beans-steam table	148		
2 - Salsa-coca cola refrigerator	39	3 - Rice-steam table	136		
2 - Sauce-coca cola refrigerator	38				
2 - Cooked meat-double door prep	39				
2 - Tomato-top prep cooler	40				
2 - Pico top prep cooler	39				
2 - Back prep cooler	38				
2 - Back prep cooler	37				

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>1 - Cooling in ice baths, in compliance.</p> <p>10 - Sanitizer tested 300PPMQA, in compliance.</p> <p>19 - Note missing air gap at plumbing lines.</p> <p>21 - A certified food manager shall be on site.</p> <p>22 - Obtain Food handler certifications. Certifications shall be easily accessible.</p> <p>26 - Note: shall post consumer advisory statement and allergen statement.</p> <p>29 - Shall obtain test strips.</p> <p>30 - 3/31/25</p> <p>34 - Back door shall self close, self latch.</p> <p>35 - Shall wear beard guard.</p> <p>42 - Replace damaged gaskets.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Not on site	Certificate #:	Exp. Date:
Pest Control Company Alpha		Service Date: 04/09/2024
Grease Trap Service Company Teocal		Service Date: 08/01/2024
Received by: (signature) <i>Jose Torres</i>	Print: Jose Torres	Phone # / email: Taqueriatorres1@hotmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/17/2024	Time in: 03:59 PM	Time out: 05:21 PM	License/Permit # -	TMS Project # 2023-023911	Page 1 of 2
---------------------	----------------------	-----------------------	-----------------------	------------------------------	-------------

Purpose of Inspection:		<input checked="" 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: Taqueria Torres			Contact/Owner Name: Jose Luis Torres		* Number of Repeat Violations: <u>6</u> ✓ Number of Violations COS: <u>0</u>		81/100
Physical Address: 307 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health				
3					1	✓			
3					2	✓			
	✓				3				
		✓			Preventing Contamination by Hands				
			✓		4	✓			
				✓	5	✓			
				✓	Highly Susceptible Populations				
Approved Source					6			✓	
	✓				Chemicals				
	✓				7		✓		
Protection from Contamination					8	✓			
3					9				
3					10	✓			
		✓			11	✓			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
	✓				2				
	✓				27				✓
Safe Water, Recordkeeping and Food Package Labeling					28	✓			
	✓				29	✓			
	✓				Permit Requirement, Prerequisite for Operation				
Conformance with Approved Procedures					30	✓			
			✓		Utensils, Equipment, and Vending				
Consumer Advisory					31	✓			
			✓		32	✓			
			✓		33	✓			

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	OUT	IN	NO	NA	COS
Prevention of Food Contamination					Food Identification				
1					34	✓			
	✓				Physical Facilities				
	✓				41				
1					42	✓			
1					43	✓			
Proper Use of Utensils					44	✓			
1					45	✓			
	✓				46	✓			
	✓				47	1			

Received by: (signature)	Print: Jose Luis Torres	Phone # / email: taqueria1torres@hotmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 05/17/2024	Establishment Name: Taqueria Torres	Physical Address: 307 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	--	---------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Refried beans-made yesterday	51	2 - Tomato-storage RIC	46		
1 - Refried beans-2 hours ago	118	2 - Lime wedge-Coca Cola cooler	40		
2 - Pico-prep	41	3 - Steak-steam table	136		
2 - Sour cream-prep (double pan)	47	3 - Rice-steam table	142		
2 - Soup-kitchen RIC	45	3 - Refried beans-steam table	140		
2 - Chicken-kitchen RIC	47				
2 - Steak-drawer	41				
2 - Chicken-storage RIC	40				

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>1 - Cooling food shall reach 70 degrees within 2 hours and 41 degrees within the following 4 hours (6 hours total). Multiple repeat violation. Using ice bath to rapid chill, but portions are too large/deep. Shallower containers cool faster. Use probe thermometer to monitor temperatures at regular intervals to figure out a better method.</p> <p>2 - Cold foods shall be maintained at internal temperature of 41 degrees or below. Multiple repeat violation. Sour cream in double pan at the top of the prep cooler temped 47 degrees. Do not double pan food. Tomato in storage reach-in cooler temped 45 degrees. Avoid over-stocking coolers because it blocks air circulation. Food in the reach-in cooler in the kitchen temped 44-47 degrees.</p> <p>9 - Keep raw meat at the bottom of the cooler. Shall not keep it above vegetables or fully cooked food. Repeat violation.</p> <p>10 - Sanitizer on 3-compartment sink tested less than 200 ppm QA. Shall be 200-400 ppm QA. Repeat violation. Change sanitizer when it becomes dirty.</p> <p>27 - Repair kitchen reach-in cooler ASAP so that all food is maintained at proper temperature. Repeat violation. Using ice bath to cool foods, but large portions. Rice was cooled on ice before moved to cooler, but still temped 82 degrees.</p> <p>29 - Probe thermometer, alcohol swabs, and test strips are on site. Remember to use them.</p> <p>30 - Permit valid until 7/31/24</p> <p>34 - Observed several fruit flies in and around cabinet at the front.</p> <p>36 - 200 ppm QA</p> <p>37 - Do not stack food containers directly on top of food. If stacking food, use a lid.</p> <p>38 - Completely remove fish from vacuum packaging before thawing.</p> <p>39 - Shall not keep cutting board and knife inside cooler. Repeat violation.</p> <p>47 - Keep printed health inspection reports on site</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Jose Luis Torres	Certificate #:	Exp. Date: 03/31/2026
Pest Control Company Alpha & Omega		Service Date: 04/09/2024
Grease Trap Service Company Teocal		Service Date: 02/24/2024
Received by: (signature)	Print: Jose Luis Torres	Phone # / email: taqueria1torres@hotmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

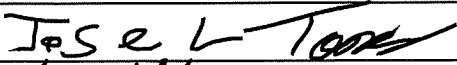

Date: 09/28/2023	Establishment Name: Taqueria Torres	Physical Address: 307 Hwy 67 Suite: Taqueria Tachitos	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	--	--	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Beef-12pm	64	2 - Ranch-drinks cooler	46		
1 - Rice-1pm	100	2 - Beef-drawer	41		
1 - Beans-made yesterday	46	2 - Chorizo-drawer	52		
2 - Pork-RIC	48	3 - Beans-steam warmer	172		
2 - Shrimp-RIC	47	3 - Rice-steam warmer	164		
2 - Barbacoa-RIC in back room	40	3 - Soup-steam warmer	162		
2 - Pico-prep	46	3 - Queso-steam warmer	152		
2 - Watermelon-in bowl at top of prep cooler	73				

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>1 - Cooling foods shall reach 70 degrees within 2 hours and 41 degrees within the following 4 hours. Beans made yesterday temped 46 degrees. They were in a working cooler. If using ice to cool food, use enough to rapidly chill the portion of food. Rice was in a large container and the ice had melted. Large container of soup is sitting in ice that only reaches a quarter way up. Suggest larger amount of ice or an ice paddle for large portions. Repeat violation.</p> <p>2 - Cold food shall be maintained at internal temperature of 41 degrees or below. Repeat violation. Food at top of prep cooler temped 43-46 degrees. Food in reach-in cooler in kitchen temped 46-48 degrees. Ranch in drinks cooler temped 48 degrees. Move these foods to a working cooler. May use ice *temporarily* during dinner service. Watermelon slices in a bowl on top of foods in the prep cooler temped 73 degrees. Sour cream in original plastic tub sitting at top of prep cooler temped 55 degrees. Discard watermelon and sour cream. Keep foods below the fill line of prep cooler. Chorizo in drawer cooler temped 53 degrees. Manager states it was just brought in. Discard chorizo and ensure it is still at the proper temperature when it arrives at the restaurant.</p> <p>7 - Discard soup dated with discard date 9/24</p> <p>9 - Keep raw bacon at the bottom of the cooler</p> <p>10 - Sanitizer in 3-compartment sink tested less than 200 ppm QA. Shall be 200-400 ppm QA.</p> <p>27 - Repair prep cooler, kitchen reach-in cooler, and drinks cooler ASAP so that all food is maintained at proper temperature. Leave a container of water in the coolers and send photos of probe thermometer in water after repair.</p> <p>30 - Permit valid until 3/1/24</p> <p>39 - Shall not keep knife and cutting board in the cooler</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Jose Luis Torres	Certificate #:	Exp. Date: 03/31/2026
Pest Control Company Alpha and Omega		Service Date: 09/26/2023
Grease Trap Service Company Teocal		Service Date: 08/21/2023
Received by:  (signature)	Print: Jose Luis Torres	Phone # / email: taqueria1torres@hotmail.com
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

9-6-22

Establishment Name: <i>Taguieria Torres</i>	Physical Address: <i>307 Hwy 67</i>	City/State: <i>Alvarado</i>	License/Permit #	Page <u> </u> of <u> </u>
--	--	--------------------------------	------------------	-----------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Raw fish</i>	<i>54°</i>	<i>Refried beans</i>	<i>126°</i>	<i>3 Upright</i>	
<i>Cooked pork</i>	<i>181°</i>	<i>Chick</i>	<i>84°</i>	<i>5 storage room</i>	
<i>Chorizo</i>	<i>135°</i>	<i>Chicken Breast</i>	<i>90°</i>		
<i>Refried beans</i>	<i>114°</i>				
<i>Rice</i>	<i>116°</i>	<i>Ground beef</i>	<i>48°</i>	<i>from yesterday</i>	
<i>Sour Cream</i>	<i>59°</i>			<i>Refrigerator at 36</i>	
<i>Fajita meat</i>	<i>72°</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>38</i>	<i>Shall not use hand sink to thaw food -</i>
<i>31</i>	<i>Hand sink for hand wash ONLY</i>
<i>9</i>	<i>Shall not stack uncovered containers of food - To</i>
<i>7</i>	<i>Condensate dripping into cooked foods in upright refrigerator</i>
<i>28</i>	<i>Shall not use food after 7 days - Toss</i>
<i>9</i>	<i>Nothing to be stored under raw (meats) proteins</i>
<i>9</i>	<i>Keep all food covered stored in refrigeration</i>
<i>47</i>	<i>Need alcohol swabs - Pharmacy diabetic section</i>
<i>21</i>	<i>Certified Food Manager unable to answer hot and food temperatures</i>
	<i>If unable to maintain food hot or cold shall throw away after 4 hours</i>
<i>42</i>	<i>Clean inside all refrigeration</i>
<i>10</i>	<i>Sanitizer less than 150 ppm CAS</i>
<i>36</i>	<i>Need wiping cloth bucket with sanitizer to wipe down food contact surfaces</i>
<i>18</i>	<i>Currently using a spray bottle SA way over 400 ppm</i>
<i>18</i>	<i>Label all spray bottles</i>
<i>34</i>	<i>Roaches & flies</i>
	<i>Defrost freezers & clean</i>
<i>14</i>	<i>Food handlers shall wash hands before reaching in box of gloves to prevent contaminating outside of all gloves in box</i>
<i>28</i>	<i>Label & date all food</i>
	<i>Empty ice chest - clean & sanitize - air dry</i>

Received by: (signature) <i>Jose Torres</i>	Print: <i>Jose Torres</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Lisa Pomroy, RS</i>	Print: <i>Lisa Pomroy, RS</i>	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014800

Date: 2-21-19	Time in: 2:25	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: Tajuma Torres			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 307 Hwy 67			City/County: Alvarado		Zip Code: Phone: Follow-up: <input checked="" type="checkbox"/> Yes (circle one)	

85

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		
3					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 <u>Y</u> <u>N</u>)		
					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 <u>60</u> <u>ppm</u> temperature <u>Out</u>						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 <u>ice</u>		
					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 <u>Out CC, digital</u>		
2					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 <u>clean</u>		
					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) Tajuma Torres	Print: OWNER	Title: Person In Charge/ Owner
Inspected by: (signature) Daniel Ayala	Print: Daniel Ayala	Business Email:

Temporarily closed

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

Temporarily closed

Date: 11/02/18	Time in: 2:00	Time out:	License/Permit #: 2018014800	Est. Type:	Risk Category:	Page 1 of 3
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input checked="" type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL/SCORE		72		
Establishment Name: Taqueria Torres			Contact/Owner Name:	* Number of Repeat Violations: ✓ Number of Violations COS: 72		
Physical Address: 307 Hwy 67 Amarado		City/County:	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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					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	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									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 _____ ppm/temperature									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						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					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						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					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>Joseph Torres</i>	Print: <i>Joseph Torres</i>	Title: Person In Charge/ Owner
Inspected by: <i>Angela Varghese, RS</i>	Print: <i>Angela Varghese, RS</i>	Business Email:

Temporarily closed

Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: Taqueria Torres	Physical Address: 307 Hwy 67	City/State: Durango	License/Permit # 11/2/18	Page 3 of 3
--	---------------------------------	------------------------	-----------------------------	----------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
✓ Left food handlers					

OBSERVATIONS AND CORRECTIVE ACTIONS

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

- #10. Shall not use metal dish scrubs.
- 45 Shall not use damaged metal food strainers.
- 45 Clean floors thoroughly and sanitize after plumbing ~~issue~~ issue is resolved.
- #21 manager was not aware of the floor drain issue. Observed 3 priority item violations @ time of inspection.
- #37 shall keep the container of tortilla chips covered.
- #1 Observed salsa temping above 41°F in the drink cooler and the reach in cooler.
- 27 shall quick chill salsa on ice.
- 38 Observed boxes of pork thawing in the back room. Shall not thaw foods @ room temp.
- 3a shall clean the metal shelves thoroughly and all dishes on this shelf shall be thoroughly cleaned / sanitized. Observed some dishes soiled. Shall install a splash guard between metal shelf and the 3 compartment sink.
- #28. shall NOT store TCS foods in the cooler past 7 days. Observed one food item dated 10/21/2018.
- #18 shall not store chemicals near food. Observed open bag of food near bleach and degreaser.
- Obtain new OAC/quat test strips.
- 35 an employee drinks shall be stored in a cup w/ lid and straw.
- #30 Do NOT store towels under cutting boards.

Received by: (signature) Jose Torres	Print: OWNER Jose Torres	Title: Person In Charge/ Owner
Inspected by: (signature) Anarghese, K.S.	Print: Anarghese, K.S.	Samples: Y N # collected