

# Food Establishment Inspection Report

Score: 98

Establishment Name: TACOS CASA MIGUEL

Establishment ID: 3034012339

Location Address: 627 D NORTH MAIN STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 02 / 10 / 2020 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 12 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 03 : 47 <sup>am</sup> <sub>pm</sub>

Permittee: MIGUEL BERNAL

Total Time: 3 hrs 37 minutes

Telephone: (336) 480-5677

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

| Foodborne Illness Risk Factors and Public Health Interventions                               |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--|--|--|----------|-----------|--------------------------|-------------------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| Public Health Interventions: Control measures to prevent foodborne illness or injury.        |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| IN   | OUT                                 | N/A                                 | N/O                                 | Compliance Status  |  |  | OUT      | CDI       | R                        | VR                                  |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | <u>2</u> | <u>0</u>  | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 6  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | <u>4</u> | <u>2</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 7  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | <u>3</u> | <u>0</u>  | <u>0</u>                 | <input checked="" type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 23   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      |  |  | <u>1</u> | <u>0</u>  | <u>0</u>                 | <input checked="" type="checkbox"/> |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |

| Good Retail Practices  |                                     |                                     |                                     |   |  |  |          |           |          |                          |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|----------|-----------|----------|--------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| IN   | OUT                                 | N/A                                 | N/O                                 | Compliance Status   |  |  | OUT      | CDI       | R        | VR                       |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| 35   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                          |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   |  |  |          |           |          | <u>2</u>                 |



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.

CR  
Off



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACOS CASA MIGUEL

Location Address: 627 D NORTH MAIN STREET

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: MIGUEL BERNAL

Telephone: (336) 480-5677

Establishment ID: 3034012339

☒ Inspection ☐ Re-Inspection Date: 02/10/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: miguel-0001@live.com

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

| Item          | Location              | Temp | Item          | Location                | Temp | Item       | Location              | Temp |
|---------------|-----------------------|------|---------------|-------------------------|------|------------|-----------------------|------|
| chicken       | Flat top grill- final | 171  | tomato slice  | make unit @ 12:55       | 51   | mozzarella | Reach-in cooler       | 41   |
| steak         | Flat top grill- final | 157  | tomato slice  | make unit @ 1:25        | 31   |            |                       |      |
| caldo cameron | oven- reheat          | 201  | rice          | reach-in freezer@ 12:27 | 151  | servsafe   | Miguel Bernal 7/23/20 | 00   |
|               |                       |      | rice          | reach-in freezer@ 12:57 | 130  | hot water  | 3 compartment sink    | 127  |
| refried beans | undercounter cooler   | 31   | caldo cameron | Reach-in cooler         | 41   | chlorine   | 100ppm                | 00   |
| beef          | undercounter cooler   | 31   | chicken       | Reach-in cooler         | 41   |            |                       |      |
| jalapeno      | make unit @12:55pm    | 54   | pork          | Reach-in cooler         | 40   |            |                       |      |
| jalapeno      | make unit @ 1:25pm    | 31   | lettuce       | Reach-in cooler         | 39   |            |                       |      |

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 6 2-301.14 When to Wash -P- An employee dropped frozen fish onto the floor, picked it up and discarded it but did not complete a handwashing step before returning to working with food- Food employees shall clean their hands and exposed portions of the arms immediately before engaging in food preparation including working with exposed food and equipment and utensils, and unwrapped single-service and single-use articles and after engaging in other activities that contaminate the hand- CDI: The employee was directed by the PIC to rewash her hands- 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw civeche was stored over cooked fish and ready to eat bread inside of the tall reach-in cooler(RIC)- Food shall be protected from cross-contamination by separating raw animal foods during storage, holding and display from cooked ready to eat foods and stacking raw animal foods from top shelf to bottom shelf having items with the highest required cooking temperature for safety on the bottom- CDI: The PIC rearranged the items inside of the reach-in cooler according to required cooking temperature for safety- 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT- The following items were prepared or opened and held inside of the establishment for more than 24 without effective datemarking: milk and house made tomato salsa and mozzarella cheese in the reach-in cooler, house made tomato salsa and cooked jalapenos inside of the undercounter make-unit cooler- Potentially hazardous foods that are held for more than 24 hours shall be marked to indicate the day and date by which the items shall be consumed, sold or discarded within a maximum of 7 days at a temperature of 41F or less and the day of preparation shall be counted as day 1- The PIC applied effective datemarking to the items.

Lock  
Text  
☐

Person in Charge (Print & Sign): Miguel Bernal

Regulatory Authority (Print & Sign): Damon Thomas

*Miguel Bernal*

*Damon Thomas, DHHS*

REHS ID: 2877 - Thomas, Damon

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3135



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACOS CASA MIGUEL

Establishment ID: 3034012339

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- The establishment menu does not contain a clear disclosure for the following items that are served raw or undercooked: Fish ceviche and eggs- If an animal food such as beef, fish, lamb, milk, pork, poultry or shellfish are served or sold raw or undercooked the permit holder shall inform the consumers of the increased risk of consuming such foods by way of a disclosure and a reminder using effective written means. The disclosure shall include a description of the animal derived food or identification by asterisking to a footnote that states the items are served raw or undercooked- CDI: The person in charge posted a sign to inform customers that the ceviche is served raw and applied an asterisk to the eggs on the menu.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- The following items were stored without effective labeling to identify the common name of the items: bread crumbs, a container of sugar and a bag of hibiscus flowers- Except for containers that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Pans were stacked wet on the clean utensil storage rack- After cleaning and sanitizing, equipment and utensils shall be adequately drained and air-dried before stacking, storage and contact with food- All items were sent to be washed, rinsed and sanitized- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- The following items need to be repaired or replaced: A tear in the gasket of the single door reach-in cooler and rusting on the surface of the knife storage block- Equipment shall be maintained in a state of good repair- 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning is needed in the following including but not limited to: The floor and baseboards throughout the kitchen especially beneath the prep and 3 compartment sinks- Physical facilities shall be cleaned as often as necessary to keep them clean- 0 pts.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACOS CASA MIGUEL

Establishment ID: 3034012339

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACOS CASA MIGUEL

Establishment ID: 3034012339

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACOS CASA MIGUEL

Establishment ID: 3034012339

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓  
Spell

