



<b>DBA/NAME</b> Crazy Taco	<b>DATE</b> 10/15/09
<b>Page 2 of 2</b> 1385 Longfellow Avenue	2167

23

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 5- Observed food handler use cold water to wash hands. Hands shall be washed with hot water (minimum 100°F).  
Note: No food prep observed after noncompliant hand washing.
- 7- Observed guacamole at 48°F in top of prep refrigerator (air temperature 40°F). Lid to prep refrigerator up and gaps observed between containers in top. Seal gaps and keep lid closed between orders so as to maintain potentially hazardous foods at 41°F or below.
- 29- Observed unlabeled chemical spray container by utensil sink. Label as to contents.
- 30- Observed food stored in open #10 can in prep refrigerator. Transfer canned foods to easily cleanable container once opened.
- 39- Facility's only thermometer nonoperational. Repair or replace within 24 hours.