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| DBA/NAME Tacos El Pinolero | DATE 10/26/09 |
| Page 2 of 2 Operating at 275 Park Avenue | 6149 |

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- On arrival, observed hand sink to be blocked by bagged onions. Keep hand sink clear so as to be fully accessible for employee hand washing.
- 7- Observed large pot pinto beans (117°F-119°F) stored off flame by grill. Reported beans reheated as needed for steam table. Beans shall be held on grill or steam table at 135°F or above. Do not store potentially hazardous foods at room temperature. Note: Beans reheated to 165°F for hot holding during inspection.
- 9- Observed covered pan cooked chicken (63°F-65°F) cooling in prep refrigerator. DO NOT COOL FOODS ON TRUCK. All cooling shall take place in walk-in refrigerator at commissary, in shallow, uncovered pans. Note: Chicken discarded to trash during inspection.
- 30- Observed cloth towel covering tub diced onions. Remove absorbent towel. Cover with approved, nonabsorbent cover or plastic wrap.
- 36- Observed cup used as scoop in container storing salsa in refrigerator. Provide handled scoop. Clean container storing utensils (above utensil sink) to remove food debris/dust.
- 39- Observed thermometer in prep refrigerator to be unreadable. Relocate so as to be clearly visible.
- 40- Observed soiled wiping rag on in-use cutting board. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed water dripping from underneath truck. Reported valve for ice bin drain recently broken. Repair. Note: Owner reports repair scheduled.
- 44- Observed screen at pass-thru window to remain in upright position during inspection. Keep screen closed until handing food to customers so as to prevent entrance of flies.