



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Taco Boyz <b>Address:</b> 520 Smythe Street Fredericton NB E3B 3E6 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-012046 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 17, 2024
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*MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. <b>Observations: Chicken was thawing at 14 degree C under running water for over 2 hours.</b> <b>Comment: Ensure food is closely monitored during thawing process, so that food would not enter temperature danger zone.</b> <b>Corrective Actions: Food handler placed the chicken in the walk in cooler until such time further preparation will be completed.</b>	Corrected
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: Queso cheese sauce was at 54.1 degrees C.</b> <b>Comment: Food handler voluntarily discarded the cheese sauce.</b> <b>Corrective Actions: Ensure to keep hot potentially hazardous foods hot and cold foods cold to avoid foods entering the temperature danger zone.</b>	Corrected
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. <b>Observations: Hot holding temperatures were recorded at 1100hrs, 1600hrs, and 2000hrs daily. The hot holding unit storing the Queso cheese sauce was not included in the temperature log.</b> <b>Comment: Consider adjusting temperature times on the temperature log and include all hot holding equipment to ensure hot foods are recorded once every 4 hours.</b>	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Floors in hard to reach area like back of the equipment and in the walk-ins were heavily soiled.</b> <b>Comment: Food debris can attract pests. Ensure the cleaning of hard to reach areas can be achieved regularly.</b>	Immediately
8.1	MI	Food contact surfaces, equipment and utensils shall be kept clean and sanitary. <b>Observations: Cutting boards are heavily scratched.</b> <b>Comment: Ensure to resurface or replace the cutting boards for better cleaning and food debris entrapment.</b>	Immediately

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### CLOSING COMMENTS

All infractions are to be corrected at the next routine inspection.

**Rating colour: Green**