



## Retail Food Establishment Inspection Report


Facility Information		Audit Information	
<b>Permit:</b>	40-206-09133	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	TACOS LOCOS & GRILL NO. 2	<b>Audit Type:</b>	15_Follow-Up Inspection
<b>Address:</b>	1735 DECKER BLVD	<b>Start Date:</b>	27 Mar 2024 02:00 PM
<b>City/State/Zip:</b>	COLUMBIA, SC 292060000 RICHLAND	<b>End Date:</b>	27 Mar 2024 02:21 PM

**Overall Score**  
**94%**

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
<p><b>1. PIC Present, Demonstration – Certification by accredited program, and Performs duties</b>  <a href="#">Certified Food Protection Manager Fact Sheet Link</a></p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>2-102.12 (A) - Certified Food Protection Manager Certificate - Person in Charge - CFPM Certification not verified or PIC does not possess a CFPM certification - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - <a href="https://scdhec.gov/sites/default/files/Library/CR-011110.pdf">https://scdhec.gov/sites/default/files/Library/CR-011110.pdf</a> <i>PIC does not possess a CFPM certification/CFPM certification not verified.</i></li> <li>2-102.12 (B) - Food Handlers Certificate - Person in Charge - CFH Certification not verified or PIC does not possess a CFH certification -Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. Provided and explained the Fact Sheet/Provided Link - Certified Food Protection Manager - <a href="https://scdhec.gov/sites/default/files/Library/CR-011110.pdf">https://scdhec.gov/sites/default/files/Library/CR-011110.pdf</a> <i>PIC does not possess a CFH certification/CFH certification not verified.</i></li> </ul>	Out	0
<p><b>2. Management and food employee knowledge, and conditional employee; In responsibilities and reporting.</b>  <a href="#">Employee Health Fact Sheet Link</a></p>		2

3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	In	3
8. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction <a href="#">Molluscan Shellfish &amp; Shellstock Information</a> <a href="#">Freezing for Parasite Destruction</a>	Not Applicable	2
13. Food separated and protected	In	3
14. Food-contact surfaces: cleaned and sanitized	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature <a href="#">Cooking/Reheating Fact Sheet Link</a>	Not Observed	3
17. Proper reheating procedures for hot holding <a href="#">Cooking/Reheating Fact Sheet Link</a>	Not Observed	3
18. Proper cooling time and temperatures <a href="#">Cooling Fact Sheet</a>	Not Observed	3
19. Proper hot holding temperatures <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	Not Observed	3
20. Proper Cold holding temperatures <a href="#">Proper Holding Temperatures Fact Sheet</a> <a href="#">Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet</a>	Not Observed	3
21. Proper date marking and disposition. <a href="#">Date Marking Fact Sheet Fact Sheet</a>	In	3
22. Time as a Public Health Control: procedures and records <a href="#">Time as a Public Health Control Measure for Hot or Cold Food</a>	Not Applicable	3
23. Consumer advisory provided for raw or undercooked foods <a href="#">Guide to Consumer Advisories</a>	In	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2
25. Food additives: approved and properly used	Not Applicable	2
26. Toxic substances properly identified, stored, and used	In	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan <a href="#">Guide to HACCP Plans</a>	Not Applicable	2
28. Pasteurized eggs used where required	Not Applicable	1
29. Water and ice from approved source	In	2
30. Variance obtained for specialized processing methods	Not Applicable	1
31. Proper cooling methods used; adequate equipment for temperature control <a href="#">Proper Cooling Temperatures</a>	In	1

32. Plant food properly cooked for hot holding <a href="#">Proper Cooking and Reheating Temperatures</a>	Not Observed	1
33. Approved thawing methods used	Not Observed	1
34. Thermometers provided and accurate	In	1
35. Food properly labeled: original container <a href="#">Molluscan Shellfish &amp; Shellstock Information</a>	In	1
36. Insects and rodents not present; no unauthorized animals Comments <ul style="list-style-type: none"> <li>6-202.15 - Outer Openings-Protected - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Observed gap beneath back door.</i></li> </ul>	Out	0
37. Contamination prevented during food preparation, storage and display	In	2
38. Personal cleanliness	In	2
39. Wiping cloths: properly used and stored	In	1
40. Washing fruits and vegetables	In	1
41. In-use utensils: properly stored	In	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1
43. Single-use and single-service articles; properly stored and used	In	1
44. Gloves used properly	In	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used Comments <ul style="list-style-type: none"> <li>4-501.11 - Good Repair and Proper Adjustment-Equipment Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Observed standing water in bottom of prep cooler.</i></li> </ul> 	Out	0
46. Warewashing facilities: installed, maintained and used; test strips	In	1
47. Non-food-contact surfaces clean	In	1
48. Hot and cold water available; adequate pressure	In	2
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean	In	1
54. Meets ventilation and lighting requirements; designated areas used	In	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
<b>Totals</b>		<b>94</b>

## Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	No	
Is a Routine required within 60 days?	Yes	
<b>Totals</b>		

## Inspection Information

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Onsite	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Midlands Food Columbia - (803)896-0620 Email - Midlands-Food@dhec.sc.gov	
<p>Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action.</p> <p>Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.</p> <p>For fact sheets, the regulation, and additional information, please see: <a href="https://www.scdhec.gov/food-safety">https://www.scdhec.gov/food-safety</a>.</p>		
<b>Totals</b>		