State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Habanero's Street Tacos	☑ FSO ☐ RFE	—	5-22-23
Address	**City/State/Zip Code**		
1306 Wapakoneta Ave	Sidney OH 45365		
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Jonathan Fuente	60	5	Mobile

Type of Inspection (check all that apply)
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up
☐ Foodborne ☐ 30 Day ☐ Complaint ☑ Pre-licensing ☐ Consultation

Follow up date (if required)

Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

	Compliance Status	
	Supervision	
1	☐IN ☐OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☐IN ☐OUT ☐ N/A	Certified Food Protection Manager
	Employee Health	
3	☐IN ☐OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☐IN ☐OUT ☐ N/A	Proper use of restriction and exclusion
5	☐IN ☐OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events
	Good Hygienic Practices	
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth
	Preventing Contamination by Hands	
8	☐IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☐ IN ☐ OUT ☐N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☐IN ☐OUT ☐ N/A	Adequate handwashing facilities supplied & accessible
	Approved Source	
11	☐ IN ☐ OUT	Food obtained from approved source
12	☐ IN ☐ OUT ☐N/A ☐ N/O	Food received at proper temperature
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☐N/A ☐ N/O	Required records available: shellstock tags, parasite destruction
	Protection from Contamination	
15	☐ IN ☐ OUT ☐N/A ☐ N/O	Food separated and protected
16	☐ IN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized
17	☐ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food
	Time/Temperature Controlled for Safety Food (TCS food)	
18	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures
19	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper reheating procedures for hot holding
20	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling time and temperatures
21	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper hot holding temperatures
22	☐ IN ☐ OUT ☐N/A	Proper cold holding temperatures

	Compliance Status	
	Time/Temperature Controlled for Safety Food (TCS food)	
23	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper date marking and disposition
24	☐ IN ☐ OUT ☐N/A ☐ N/O	Time as a public health control: procedures & records
	Consumer Advisory	
25	☐ IN ☐ OUT ☐N/A	Consumer advisory provided for raw or undercooked foods
	Highly Susceptible Populations	
26	☐ IN ☐ OUT ☐N/A	Pasteurized foods used; prohibited foods not offered
	Chemical	
27	☐ IN ☐ OUT ☐N/A	Food additives: approved and properly used
28	☐ IN ☐ OUT ☐N/A	Toxic substances properly identified, stored, used
	Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☐N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☐N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☐N/A	Process Review
37	☐ IN ☐ OUT ☐N/A	Variance

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

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Habanero's Street Tacos	pre-licensing	5-22-23

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Safe Food and Water		
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required
39	☐ IN ☐ OUT ☐N/A	Water and ice from approved source
Food Temperature Control		
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate
Food Identification		
44	☐ IN ☐ OUT	Food properly labeled; original container
Prevention of Food Contamination		
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables
Proper Use of Utensils		
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending		
54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☐ OUT	Nonfood-contact surfaces clean
Physical Facilities		
57	☐ IN ☐ OUT ☐N/A	Hot and cold water available; adequate pressure
58	☐ IN ☐OUT ☐N/A ☐ N/O	Plumbing installed; proper backflow devices
59	☐ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed
60	☐ IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☐ OUT ☐N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilities
Administrative		
65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC
66	☐ IN ☐ OUT ☐N/A	3701-21 OAC

*Trompo not approved for use at this time.

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS**=corrected on-site during inspection **R**=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
			* All coolers ≤35°F (air). At this time, only commercially	☐	☐
			prepacked foods may be stored in display cooler. May need	☐	☐
			additional refrigeration in the future for cooling hot foods.	☐	☐
			* Please cut off water tank vent above floor + attach Homesh screen.	☐	☐
			* Please provide container for protection of fresh water hose.	☐	☐
			* Please provide thermometer for True display cooler.	☐	☐
			* Ensure agua frescas are kept ≤41°F (per container).	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
			OK to operate at this time. Will	☐	☐
			send license.	☐	☐

Person in Charge	Date:

Sanitarian	Licensor:
Rusty Schwiege	Sidney-Shelby County HD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)