

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

Name of facility TACOS D JALISCO	Check one ☒ FSO ☐ RFE	License Number 2026218	Date 09/30/2026
Address 325 FOLKERTH AVENUE	City/State/Zip Code SIDNEY OH 45365		
License holder SUSANA BENITEZ	Inspection Time 75	Travel Time 10	Category/Descriptive MOBILE - HIGH RISK
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																																																																																																									
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State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility TACOS D JALISCO	Type of Inspection sta	Date 09/30/2026
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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

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
	Comment/ Obs		Hot food (holding) = 135 F+ Good! Upright display cooler = <41 F (food) Good! Prep cooler = 42-43 F (food) Solid door upright cooler = 41-45 F (food)	☐	☐
	Comment/ Obs		Note: Please ensure foods for personal use are labeled as such and are stored separate from food sold to customers.	☐	☐
	Comment/ Obs		Note: Prep cooler was off upon arrival. Per PIC, the power switch was accidentally hit while cleaning prior to HD arrival. Was turned back on during inspection.	☐	☐
	Comment/ Obs		Note: Ensure all reheated foods are heated to 165 F+ within 2 hours. Reheated birria on griddle was 165+ at time of inspection. Good!	☐	☐
	Comment/ Obs		Note: Cooked tomatillos cooling in ice bath upon arrival. Good!	☐	☐
	Comment/ Obs		Note: Recommend installing fly strip(s) to help control flies. Ensure they are not placed directly over food, equipment, etc.	☐	☐
	Comment/ Obs		Note: PIC states that waste tank is emptied at Camp Qtokee.	☐	☐
5	3717-1-02.4(C)(18)	NC	Written Procedures for Cleaning Up Vomiting and Diarrheal Events Could not locate vomit/diarrhea clean-up policy. Please obtain and keep in an easily accessible place for reference. *Example policy included with this report.	☐	☐
15	3717-1-03.2(C)	C	Packaged and unpackaged food - separation, packaging, and segregation. Upon arrival, raw eggs (for employee use only per PIC) were found stored above bottled beverages in upright display cooler. In addition, raw chicken was found stored over cooked rice in prep cooler. Raw animal foods must be stored below ready to eat foods to prevent cross-contamination. *Raw foods moved to proper location by PIC.	☒	☐
22	3717-1-03.4(F)(1)(b)	C	Time/temperature controlled for safety food - cold holding.	☐	☒

Person in Charge	Date
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	09/30/2026
Licensors: Sidney-Shelby County Health Department	

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

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Observations and Corrective Actions (continued) 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		
			Food in solid door upright cooler ranges from 41 F on the top shelf to 45 F on the bottom shelf. This tends to be an issue with these types of coolers if the shelves in between are packed full of items, thus reducing air flow to the bottom of the cooler. Please adjust items in cooler so that air flow is maximized, and recommend placing TCS foods towards the top half of the cooler. *PIC will re-arrange.				
44	3717-1-03.2(D)	NC	Food Storage Containers - Identified with Common Name of Food Some bulk containers of hard to identify foods are not labeled. Please label with common name for ease of identification.	☐	☐		

Person in Charge		Date 09/30/2026	
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993		Licensors: Sidney-Shelby County Health Department	

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5351 The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)

