

Based on the inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Fiesta Tacos			Telephone Number Est	Date of Inspection 07/04/2024	ID# 2037
Establishment Address ,				12:50 pm	
Owner Luis Gonzalez			Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up NO	Released 07/14/2024
Owner's Address				Menu Type 1__ 2__ 3 <input checked="" type="checkbox"/> 4__ 5__	
Person in Charge Luis Gonzalez					
Responsible Person's Email					
Certified Food Handler Luis Gonzalez				Exp. 11/16/2025	
ServSafe 					

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C/NC	R	Narrative	To Be Corrected By
324	C	0	The handwashing sink was not operating. Repaired on-site	Corrected

Summary of Violations C <u> 1 </u> NC <u> 0 </u> R <u> 0 </u>			
Received by (name and title printed): Luis Gonzalez		Inspected by (name and title printed): LISA CHANDLER	
Received by (signature):		Inspected by (signature):	
cc:		cc:	