



**Town of Natick**  
 Natick Board of Health  
 13 East Central St.  
 Natick, MA 01760

# FOOD SAFETY INSPECTION REPORT

R-9

Taco Bell  
 1245 Worcester St.  
 Natick, MA 01760

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>			
48159	3/2/23	3:12 PM 3:45 PM	Routine	Restaurant	C.Craig			
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary:</u>		<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
	2				0	1	0	

## Summary of Violations

Priority	Priority f	Core	Total
<b>0</b>	<b>1</b>	<b>0</b>	<b>1</b>

Priority "P" violations not marked "COS" must be corrected within 72 hours.  
 Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.  
 Core "C" violations not marked "COS" must be corrected within 90 days.

  
 \_\_\_\_\_  
 C.Craig

  
 \_\_\_\_\_  
 PIC (Temp) - Expires  
 Certificate #:

## Notes

Certificates are in date but not posted. Need choke safe training and allergy.

Ammonium quats sanitizer- 200 ppm - in range

Handwashing sinks in compliance.

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**Inspection Report (continued)**

Repeat Violations Highlighted in Yellow

**Protection From Contamination**

**Food-contact surfaces, cleaned & sanitized**

**16 4-601.11 (A) Equip, Food-Contact Surfaces - Establishment -**

**Pf** Some grime in ice machine. PIC instructed to clean.  
*Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



**Notes**

**Notes**

**88 Notes - Establishment -**

**N** All temperatures good. Food properly stored. - General Notes.

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## Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach-In Cooler	Ambient	Holding	40 °F
Establishment	Reach-In Cooler	Ambient	Holding	-8 °F
Establishment	Hot Box	Ambient	Holding	170 °F
Establishment	Hot Box	Ground beef	Holding	170 °F
Establishment	Hot Box	Rice	Holding	170 °F
Establishment	Flip Top	Shredded cheese	Holding	41 °F

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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.