

March 31, 2023

Jorge Luis Lopez Torres
19 Cinnamon Ln.
Erwin, NC 28339

Harnett County Government Complex
307 W. Cornelius Harnett Boulevard
Lillington, NC 27546

Re: Tasty Taco MFU #EHFL2303-001

ph: 910-893-7547

fax: 910-893-9371

Dear Mr. Torres,

The Tasty Taco mobile food unit was evaluated on March 29th at the location of the proposed commissary, Ay Wey Mexican. A permit was not issued for the mobile food unit and the evaluation of the commissary found critical issues which must be addressed.

The following issues need to be addressed for the mobile food unit:

1. The waste tank was leaking in multiple areas and tape was present along the tank seams.
2. Old caulk was soiled and loose.
3. Pipes leaking under sinks.
4. Holes to the exterior were present in mobile food unit walls.
5. Remove unapproved shelf above handsink.
6. Rusty brackets securing equipment were present in multiple areas.
7. Rusty shelving.
8. Provide additional shelving racks in condiment cooler.
9. Wastewater disposal emptying on the ground. Wastewater tank outlet not approved and no way to properly remove grey water through a hose and in to a can wash.
10. Food grade hose is required to get potable water in to the clean water tank.
11. Provide an approved location for getting potable water. Discussed an exterior faucet, dedicated only for mobile food unit potable water source and faucet must be protected. If an alternative to the exterior faucet is desired, provide the details for review.

The following issues were observed during the walk through to evaluate whether the commissary can be approved for servicing of the mobile food unit. The following issues must be addressed and reevaluated.

1. A history of violations regarding improper storage of raw meats and cooked/ready to eat foods and during walk through. Provide adequate shelving for the storage of commissary foods and additional dedicated space for mobile food unit foods and supplies.
2. A dedicated vegetable sink was not observed. Discussed with management the importance of a dedicated vegetable sink to reduce the cross contamination risks.
3. Employees were observed eating in the kitchen and improper storage of personal items.
4. Improper cooling of cooked foods. Queso, black beans and carnitas, cooked previous day, were 45-48F in walk in cooler.
5. Improper holding temperatures of foods on the griddle and stove. Cooked foods were allowed to sit at room temperature while cooling.
6. Thank you bags were used for food storage. Provide approved food storage containers.
7. Foods stored around and next to prep sinks were in the splashzone. Provide splashguards or relocate foods to an approved storage area.

The plans and specifications were reviewed using 15A NCAC 18A .2600 *Rules Governing the Protection and Sanitation of Food Establishments* and the 2017 *North Carolina Food Code Manual*.

If you have questions, please call me at (910) 893-7547 or email me at jturlington@harnett.org.

Thank you,

Jamie Turlington, REHS

Harnett County Environmental Health

A handwritten signature in cursive script that reads "Jamie Turlington, REHS". The signature is written in black ink and is positioned to the right of the typed name.