

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report Establishment Name: TWISTED TACO Address: 1495 CLIFTON RD NE City: ATLANTA Time In: 08 : 25 AM Time Out: 09 : 30 AM Inspection Date: 09/04/2026 CFSM: Joseph Almazan (07/11/2031) Purpose of Inspection: Routine ☐ Followup ☐ Initial ☒ Issued Provisional Permit ☐ Temporary ☐ Risk Type: 1 ☐ 2 ☒ 3 ☐ Permit#: FSP-044-003052 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.						CURRENT SCORE		CURRENT GRADE	
						100		A	
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69									

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)									
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points									
Compliance Status						COS	R		
1	IN	OUT	NA	NO	Supervision	4 points			
	☒	☐	☐	☐	1-2A. PIC present, demonstrates knowledge, performs duties	☐	☐		
	☒	☐	☐	☐	1-2B. Certified Food Protection Manager	☐	☐		
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points			
	☒	☐	☐	☐	2-1A. Proper use of restriction & exclusion	☐	☐		
	☒	☐	☐	☐	2-1B. Hands clean and properly washed	☐	☐		
	☒	☐	☐	☐	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	☐	☐		
	☒	☐	☐	☐	2-2A. Management knowledge, responsibilities, reporting	☐	☐		
	☒	☐	☐	☐	2-2B. Proper eating, tasting, drinking, or tobacco use	☐	☐		
	☒	☐	☐	☐	2-2C. No discharge from eyes, nose, and mouth	☐	☐		
	☒	☐	☐	☐	2-2D. Adequate handwashing facilities supplied & accessible	☐	☐		
	☒	☐	☐	☐	2-2E. Response procedures for vomiting & diarrheal events	☐	☐		
3	IN	OUT	NA	NO	Approved Source	9 points			
	☒	☐	☐	☐	3-1A. Food obtained from approved source	☐	☐		
	☒	☐	☐	☐	3-1B. Food received at proper temperature	☐	☐		
	☒	☐	☐	☐	3-1C. Food in good condition, safe, and unadulterated	☐	☐		
	☒	☐	☐	☐	3-1D. Required records: shellstock tags, parasite destruction	☐	☐		
4	IN	OUT	NA	NO	Protection From Contamination	9 points			
	☒	☐	☐	☐	4-1A. Food separated and protected	☐	☐		
	☒	☐	☐	☐	4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐		
	☒	☐	☐	☐	4-2A. Food stored covered	☐	☐		
	☒	☐	☐	☐	4-2B. Food-contact surfaces: cleaned & sanitized	☐	☐		

GOOD RETAIL PRACTICES									
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)									
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
Compliance Status						COS	R		
10	OUT	Safe Food and Water, Food Identification				3 points			
	☐	10A. Pasteurized eggs used where required				☐	☐		
	☐	10B. Water and ice from approved source				☐	☐		
	☐	10C. Variance obtained for specialized processing methods				☐	☐		
	☐	10D. Food properly labeled; original container				☐	☐		
11	OUT	Food Temperature Control				3 points			
	☐	11A. Proper cooling methods used: adequate equipment for temperature control				☐	☐		
	☐	11B. Plant food properly cooked for hot holding				☐	☐		
	☐	11C. Approved thawing methods used				☐	☐		
	☐	11D. Thermometers provided and accurate				☐	☐		
12	OUT	Prevention of Food Contamination				3 points			
	☐	12A. Contamination prevented during food preparation, storage, display				☐	☐		
	☐	12B. Personal cleanliness				☐	☐		
	☐	12C. Wiping cloths: properly used and stored				☐	☐		
	☐	12D. Washing fruits and vegetables				☐	☐		
13	OUT	Postings and Compliance with Clean Air Act				1 point			
	☐	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				☐	☐		
	☐	13B. Compliance with Georgia Smoke Free Air Act				☐	☐		

Compliance Status						COS	R		
14	OUT	Proper Use of Utensils				1 point			
	☐	14A. In-use utensils: properly stored				☐	☐		
	☐	14B. Utensils, equipment and linens: properly stored, dried, handled				☐	☐		
	☐	14C. Single-use/single-service articles: properly stored, used				☐	☐		
	☐	14D. Gloves used properly				☐	☐		
15	OUT	Utensils, Equipment and Vending				1 point			
	☐	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				☐	☐		
	☐	15B. Warewashing facilities: installed, maintained, used; test strips				☐	☐		
	☐	15C. Nonfood-contact surfaces clean				☐	☐		
16	OUT	Water, Plumbing and Waste				2 points			
	☐	16A. Hot and cold water available; adequate pressure				☐	☐		
	☐	16B. Plumbing installed; proper backflow devices				☐	☐		
	☐	16C. Sewage and waste water properly disposed				☐	☐		
17	OUT	Physical Facilities				1 point			
	☐	17A. Toilet facilities: properly constructed, supplied, cleaned				☐	☐		
	☐	17B. Garbage/refuse properly disposed; facilities maintained				☐	☐		
	☐	17C. Physical facilities installed, maintained, and clean				☐	☐		
	☐	17D. Adequate ventilation and lighting; designated areas used				☐	☐		
18	OUT	Pest and Animal Control				3 points			
	☐	18. Insects, rodents, and animals not present				☐	☐		

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment TWISTED TACO	Permit # FSP-044-003052	Date 09/04/2026
Address 1495 CLIFTON RD NE	City/State ATLANTA GA	Zipcode 30322

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Front Food Service, Prep Top Cooler, Ambient, Ambient	37.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Ambient, Ambient	39.9 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Ambient, Ambient(Unit-5)	37.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Ambient, Ambient (Unit-2)	34.3 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Ambient, Ambient	39.0 ° F	Cold Holding, Main Kitchen, Reach-in Freezer, Ambient, Ambient (Unit-4)	-02.0 ° F
Cold Holding, Main Kitchen, Reach-in Freezer, Ambient, Ambient (Unit-6)	00.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Ambient, Ambient (Unit-8)	39.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Ambient, Ambient	149.0 ° F
Hot Holding, Main Kitchen, Steam Well, Ambient, Ambient	136.0 ° F	Hot Holding, Main Kitchen, Steam Well, Ambient, Ambient	135.0 ° F	Hot Holding, Main Kitchen, Steam Well, Ambient, Ambient	136.0 ° F
Hot Holding, Main Kitchen, Steam Well, Ambient, Ambient	137.0 ° F				

[illegible]

Person in Charge (Signature) _____		(Print) _____	Date: 09/04/2026
Inspector (Signature) 		Subrina Islam	Follow-up YES ☒ NO ☐ Follow-up Date: 11/04/2026 Discussed With: Ray Sieradzki Title: Member