Food Safety Is Numero Uno At **Titos Tacos**

The owners of Tito's Tacos engaged a Food Safety Expert many years ago, which has become a growing national trend in the burgeoning and everchanging restaurant industry to make sure that the health and safety of Tito's Tacos customers is of foremost consideration when the employees are preparing their award-winning cuisine, every day of the week.



Jeffrey Nelken, Food Safety Expert & Alma Bautista, Tito's Tacos General Manager. Photos by Jared Cowen



The nationally-recognized Food Safety Expert that Tito's Tacos settled upon on hiring after much consideration was Jeffrey Nelken, who has gone onto become integrally involved in the day-

to-day operations of the business and a valued member of its close-knit family of restaurant co-workers.

ily of restaurant co-workers.

Despite the fact that Tito's Tacos had an "A" letter grade proudly displayed in the restaurant's entrance window at the time of the hiring of a Food Safety Expert to consult the business – it made good sense to the owners of Tito's Tacos to bring on someone to oversee the establishment's food safety issues with an extensive academic background such as Jeffrey Nelken's in the Culinary Arts with Food Science & Institutional Food Service Management Degrees from the Pratt Institute and NYU, along with being certified in good standing by the National Restaurant Association (ServSafe Instructor), the LA County Health Department and the National Environmental Health Association.

"Tito's Tacos has benefited greatly by having retained Jeffrey Nelken to assist us on perfecting our food and workplace safety procedures, especially in light of the high volume of food that we prepare fresh every day and the extensive amount of retraining which constantly goes on with a vibrant workforce of around 95 employees", stated Lynne Davidson, President of Tito's Tacos Mexican Restaurant, "What's really beneficial is the fact that Jeff Nelken drops by our Commissary and Restaurant unannounced a number of times every week at varying times of day to make sure the managers and employees are doing their very best to be compliant with clearly defined LA County Health Department standards, etcetera. In other words, Jeff Nelken keeps all of us at Tito's Tacos on our toes at all times from a health and safety perspective which is Terrific."

In addition, Jeffrey Nelken is in high demand nationally as an expert witness and/or consultant on a wide range of Lawsuits pertaining to Food Safety

and Accident Prevention issues – and, he has been an expert on-camera expert contributor on numerous network and cable television news programs, including: a series on food borne ill-nesses with Paula Zahn for CNN, an investigative report on Sushi contamination for Inside Edition, a program on how consumer safe are Grocery Stores for Dateline / MSNBC and the illustrious multipart expose series with Joel Grover for KNBC entitled "The Dirtiest Restaurants of LA" which brought about the ABC Grading System,

ous multipart expose series with Joel Grover for KNBC entitled "The Dirtiest Restaurants of LA" which brought about the ABC Grading System, "In my professional opinion the managers and employees at Tito's Tacos do really care about providing their customers with healthy and excellent tasting Mexican food cuisine which they've built a stellar reputation on producing since 1959," commented Jeff Nelken, Food Safety and Accident Pre-

vention Expert, "and, I have really enjoyed working closely with the managers and employees at Tito's Tacos over the years and training them on how to comply 100% with the LA County Health Department guidelines because that's what they are really specifically hired to do. Incidentally, what's nifty about working as a consultant for Tito's Tacos is the fact that its convenient for me to bring home a box full of Tito's Tacos, Burritos and Chips & Salsas for my Wwife, which is always a big hit for her since she grew up not too far away in Mar Vista"

Tito's Tacos is one of many restaurants throughout Southern California

Tito's Tacos is one of many restaurants throughout Southern California who have retained on a constant basis a Food Safety Expert because the health and safety of their customers is of great importance to them.

courtesy of the staff and management of Tito's Tacos