

City

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Taqueria El Grullense Establishment Name Permanent O Mobile Type of Establishment 778 W Main St O Temporary O Seasonal Address Hendersonvlle Time in 12:00 PM AM / PM Time out 01:00; PM AM / PM 04/17/2024 Establishment # 605254408 Embargoed 5 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

ase Control and Preventio

Follow-up Required

级 Yes O No

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$\perp$	IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)														
L	Compliance Status						COS	COS R WT Compliance Status				Compliance Status			
	11	N	OUT	NA	NO	Supervision					IN	lou	T NA	NO	Cooking and Reheating of Time/Temperature
- 15	١,	-	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	_	T_		П	""	100	1	"	Control For Safety (TCS) Foods
- [1		K	0			performs duties	0	0	5	1	6 12		_		Proper cooking time and temperatures
				NA	NO	Employee Health				1	7 0	0	0	130	Proper reheating procedures for hot holding
	$\mathbf{P}$	KŢ	0			Management and food employee awareness; reporting	0	0 0 5		Г		N OUT	UT NA	IA NO	Cooling and Holding, Date Marking, and Time as
3	8	K	0			Proper use of restriction and exclusion	0				IN				a Public Health Control
	11	N (	OUT	NA	NO	Good Hygienic Practices				1	8 0	10	0	128	Proper cooling time and temperature
4	-18		0			Proper eating, tasting, drinking, or tobacco use	0	0	5		9 💥			0	Proper hot holding temperatures
- 5	-		0		0	No discharge from eyes, nose, and mouth	0	0	L °		10 O				Proper cold holding temperatures
		N	OUT	NA	NO	Proventing Contamination by Hands				2	H 20	T O	10	10	Proper date marking and disposition
1	÷	~+	0		0	Hands clean and properly washed	0	0		2	2 0	10	1 28	0	Time as a public health control: procedures and records
7	8	K	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	∣°∣	Н	IN	OU		NO	Consumer Advisory
Þ	18	ĸ	0			Handwashing sinks properly supplied and accessible	0	0	2	T,		_	_	1	Consumer advisory provided for raw and undercooked
	Ti	N C	OUT	NA	NO	Approved Source				ľ	3 0	9	1 23		food
18	18	K	0			Food obtained from approved source	0	0	$\Box$	Г	IN	OU	T NA	NO	Highly Susceptible Populations
1	1	2	0	0	3%	Food received at proper temperature	0	0	1 1	12	4 0	To	325		Pasteurized foods used; prohibited foods not offered
1	1 8	K	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	* 0	1	·   ~		Pasteurized loods used, prohibited loods not offered
1	2	٥	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ου	T NA	NO	Chemicals
	-	_		NA	NO	Protection from Contamination					5 O				Food additives: approved and properly used
1						Food separated and protected	0	0	4	2	6 1	( 0			Toxic substances properly identified, stored, used
1	1 8	K	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OU	T NA	NO	Conformance with Approved Procedures
1	5 8	18	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	0		Compliance with variance, specialized process, and HACCP plan

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cals, and physical objects into foo

		OUT=not in compliance COS=con	ected or	1-6/50	άu
		Compliance Status	COS		_
	OUT	Safe Food and Water	-	_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti	on	R-repeat (violation of the same code provision  Compliance Status	cos	P	w
	OUT	Utensils and Equipment	1000	к	**
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	ा	0	-
49	ō	Plumbing installed; proper backflow devices	0	Ō	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	-
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	題	Current permit posted	0	0	_
56	談	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	- 0	0	

You have the right to request a hearing regarding this report by filing a in ten (10) days of the date of th > Wand

04/17/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

04/17/2024 Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6152061100 Please call ( to sign-up for a class.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Taqueria El Grullense
Establishment Number #: |605254408

Smoking observed where smoking is prohibited by the Act.

# NSPA Survey — To be completed if #57 is "No" Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older. Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. Garage type doors in non-enclosed areas are not completely open. Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
3 comp sink	Bleach	100						

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Prep cooler	45			
Rif	0			
Walk in cooler	35			

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Shrimp	Cold Holding	46				
Chicken	Cold Holding	47				
Tomatoes	Cold Holding	47				
Chicken	Cooking	178				
Steak	Hot Holding	163				
Rice	Hot Holding	173				
Beans	Hot Holding	168				
Chicken	Hot Holding	181				
Chicken	Cold Holding	39				
Pork	Cold Holding	38				
Beans	Cold Holding	39				

Observed Violations							
Total # 4							
Repeated # 0							
20: Food at prep cooler out of temp.							
36: Presence of insects on reach in freezer by 3 comp sink							
55: Current permit not posted							
56: Most recent inspection not posted							

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Taqueria El Grullense

Establishment Number: 605254408

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy on file
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed good hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 19: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Taqueria El Grullense Establishment Number: 605254408				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
Jee last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Taqueria El Grullense								
Establishment Number #:	605254408							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Mid west meat. Mid south.					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							