

Purpose of Inspection

Risk Category

ERoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Tacos Y Mariscos Lopez MT#778 O Permanent MMobile Establishment Name Type of Establishment 5414 NOLENSVILLE PK O Temporary O Seasonal Address Nashville Time in 02:25 PM AM/PM Time out 03:00; PM AM/PM 12/21/2023 Establishment # 605310576 Embargoed 0 Inspection Date

rted to the Centers for Dis ase Control and Prevention

04

O Preliminary

O Consultation/Other

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	∮ ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN OUT NA NO Employee Health							
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	۰
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	0	窓		0	Hands clean and properly washed	0	0	
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

O Complaint

О3

					Compliance Status	cos	R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperatur								
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0 0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	A NO Chemicals				
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	2	Toxic substances properly identified, stored, used			0	0	,	
	IN	OUT	NA	NO				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

R=repeat (violation of the same code provis

od Retail Practices are preventive mea sures to control the introduction of pathogens, chemicals, and physical objects into foods.

								eTIC	
		OUT=not in compliance COS=com					specti	on	R-repeat (violation of
		Compliance Status	COS	R	WT	П			Compliance Status
	OUT	Safe Food and Water				П		OUT	Utensils and Equipme
28	_	Pasteurized eggs used where required		0		П	45	0	Food and nonfood-contact surfaces cleanable,
29		Water and ice from approved source	0	0	2	П	40	_	constructed, and used
30		Variance obtained for specialized processing methods	0	0	1	П	46	0	Warewashing facilities, installed, maintained, u
	OUT	Food Temperature Control			_	П			
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	Н	47	0	Nonfood-contact surfaces clean
31	1	control	١٠	١٧	-	П		OUT	Physical Facilities
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressur
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed; proper backflow devices
34	XX.	Thermometers provided and accurate	0	0	1	11	50	0	Sewage and waste water properly disposed
	OUT	Food Identification				П	51	0	Toilet facilities: properly constructed, supplied,
35	0	Food properly labeled; original container; required records available	0	0	1	П	52	0	Garbage/refuse properly disposed; facilities ma
	OUT	Prevention of Feed Contamination				П	53	0	Physical facilities installed, maintained, and cle
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated a
37	338	Contamination prevented during food preparation, storage & display	0	0	1	П		OUT	Administrative Items
38	0	Personal cleanliness	0	0	1	Н	55	類	Current permit posted
39	128	Wiping cloths; properly used and stored	0	0	1	11	56	胀	Most recent inspection posted
40		Washing fruits and vegetables	0	0	1	11			Compliance Status
	OUT	Proper Use of Utensils		_		11			Non-Smokers Protect
41	0	In-use utensils; properly stored	0	0	1	11	57		Compliance with TN Non-Smoker Protection A
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	Ιİ	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0	0	1	11	59		If tobacco products are sold, NSPA survey con
44	0	Gloves used properly	0	0	1	ι,			

e, properly designed 0 0 1 0 0 1 used, test strips 0 0 0 0 0 0 0 0 ure 2 d, cleaned 0 0 naintained 0 0 1 0 0 1 ean 0 0 areas used 0 0 0 ection Act 0 0

iture to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establ rvice establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or opera ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of th

12/21/2023

0/1 Michael

12/21/2023

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Signature of Person In Charge

Date Signature of Environmental Health Specialist

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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tacos Y Mariscos Lopez MT#778
Establishment Number # 605310576

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
3 compartment sink	Chlorine						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	40				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked beef in steam table	Hot Holding	159
Cooked chicken in steam table	Hot Holding	152
Refried beans in steam table	Hot Holding	149
Cooked pork in steam table	Hot Holding	153
Cooked rice in steam table	Hot Holding	141
Pico de gallo in open top prep cooler	Cold Holding	41
Sliced tomatoes in open top prep cooler	Cold Holding	42
Cut lettuce in open top prep cooler	Cold Holding	43
Cooked shrimp in prep cooler	Cold Holding	41
Raw beef in reach in cooler	Cold Holding	38
Mozzarella cheese in reach in cooler	Cold Holding	41
Cooked beef in reach in cooler	Cold Holding	41

Observed Violations								
Total # 9								
Repeated # ()								
6: Employee observes washing hands in 3 compartment sink. CA trained to use								
hand sink.								
7: Employee observed touching ready to eat food with bare hands. CA trained.								
8: Kitchen utensils stored on the hand sink. CA trained and moved.								
L9: Grilled chicken in a pan on the grill side at 122 F. CA trained and reheated to								
165 F.								
34: No visible thermometer in reach in cooler.								
37: Employee personal drink stored on the prep table.								
39: Wet wiping clothes stored on the prep table.								
55: Current permit is not posted.								
56: Most current inspection report is not posted.								

[&]quot;"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: Tacos Y Mariscos Lopez MT#778

Establishment Number: 605310576

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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: No tcs foods cooked during the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tes foods held for cooling during the inspection.
- 20: Temperatures recorded on report.
- 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: See menu
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Tacos Y Mariscos Lopez MT#778					
Establishment Number: 605310576					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
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Establishment Information

Establishment Information									
Establishment Name: Tacos Y Mariscos Lopez MT#778									
Establishment Number #:	605310576								
Sources									
Source Type:	Food	Source:	Diaz foods						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	ents								