



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Tacos Y Mariscos Lopez MT#778
Address: 5414 NOLENSVILLE PK
City: Nashville
Inspection Date: 12/21/2023
Time in: 02:25 PM
Time out: 03:00 PM
Risk Category: 01

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 12/21/2023
Signature of Environmental Health Specialist: John Michael Date: 12/21/2023

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

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 (Fahrenheit)
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 # 0

- 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.
- 19: 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.



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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 tcs 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:

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

Additional Comments

See last page for additional comments.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Diaz foods

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments