

Purpose of Inspection

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit California Tacos Establishment Name Permanent O Mobile Type of Establishment 500 W Main St O Temporary O Seasonal Address Hendersonville Time in 01:00 PM AM / PM Time out 02:00; PM City 08/29/2023 Establishment # 605258881 Embargoed 1 Inspection Date

O Complaint

Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	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)																	
					Compliance Status	COS	R	WT	) [						Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision				П	Τ,	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	0-2	$\overline{}$	-		Person in charge present, demonstrates knowledge, and	$\overline{}$		_	11	- 1				110	Control For Safety (TCS) Foods			
יו	氮	0			performs duties	0	0	5	Ιī	16 3	ŽÍ.	0	0	0	Proper cooking time and temperatures	0	0	-
	IN	OUT	NA	NO	Employee Health				] [1	17 (	0	0	0	X	Proper reheating procedures for hot holding	0	0	
2	-MC	0			Management and food employee awareness; reporting	0	0		1 [	Τ.					Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ľ	IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18 (	न	0	0	×	Proper cooling time and temperature	0	0	$\Box$
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19 2	8	0	0	0	Proper hot holding temperatures	0	0	1
5	*	0			No discharge from eyes, nose, and mouth	0	0	l °		80	45	0	0		Proper cold holding temperatures	0	0	5
		OUT	NA	NO	Proventing Contamination by Hands				] [2	11	ा	26	0	0	Proper date marking and disposition	0	0	
6	100	0			Hands clean and properly washed	0	0		<sub>2</sub>	22 (	٥l	0	0	鮾	Time as a public health control: procedures and records	0	0	
7	0	333	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		- 1	_	-			_	Ľ	
Ŀ		-	ŭ	_	alternate procedures followed	_		_	Į į	4	IN	OUT	NA	NO	Consumer Advisory		_	_
8	-		NA	LDS.	Handwashing sinks properly supplied and accessible	0	0	2	∤   2	23 (	o١	0	323		Consumer advisory provided for raw and undercooked	0	o	4
F			NA		Approved Source	_	101	_	Н	+-		OUT		-	food		ш	$\vdash$
9	200		_		Food obtained from approved source	0	0	l	LН	Ψ,	IN	OUT	NA	NO	Highly Susceptible Populations		_	_
10	0	0	0	26	Food received at proper temperature	0	0	5	2	24 (	o١	0	200		Pasteurized foods used; prohibited foods not offered	0	lol	5
111	×	0			Food in good condition, safe, and unadulterated	0	10		ш	-	-	_						
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	1	IN	OUT	NA	NO	Chemicals			
	_		NA	NO	Protection from Contamination				] [2		ा	0	3%		Food additives: approved and properly used	0	0	- 5
13	0				Food separated and protected	0	0	4	] [2	26	<b>X</b>	0			Toxic substances properly identified, stored, used	0	ō	,
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	] [		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	] [	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO	DD R	ΕTΑ	IL PRA	CTIC	E3			
		OUT=not in compliance COS=corre					tion	R-repeat (violation of the same code provision)			
Compliance Status COS R WT						Compliance Status	COS	R	WT		
OUT Safe Food and Water					Utensils and Equipment						
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0	1 2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	18	1	╌	_	constructed, and used	-	-	$\vdash$
	OUT Food Temperature Control		_		÷	46	128	Warewashing facilities, installed, maintained, used, test strips	0	0	1
		Proper cooling methods used; adequate equipment for temperature		Т		47	0	Nonfood-contact surfaces clean	0	0	1
31	0	control	0	0	2	"	OUT	Physical Facilities	Ť	_	_
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	Ō	Approved thawing methods used	ō	ō	1	49		Plumbing installed; proper backflow devices		Ō	
34	0	Thermometers provided and accurate	0	О	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	86	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	l °
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT Proper Use of Utensils		Non-Smokers Protection Act		_						
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act		0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	10	Gloves used properly	_0	10	1						

You have the right to request a hearing regarding this report by filling a written request v in ten (10) days of the date of the

08/29/2023

O Follow-up

**K**Routine

DowWell

08/29/2023

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 \*\*\*\*

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



#### Establishment Information

Establishment Name: California Tacos
Establishment Number #: 605258881

## 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 comp sink	Chlorine							

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Prep cooler	36				
Grill cooler	37				
Ric	34				
Ric	33				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Rice	Hot Holding	171			
Beans	Hot Holding	180			
Chicken	Hot Holding	169			
Ground beef	Hot Holding	172			
Queso	Hot Holding	155			
Steak	Hot Holding	162			
Pico	Cold Holding	38			
Guacamole	Cold Holding	40			
Chicken	Cooking	171			
Beans	Cold Holding	39			
Ground beef	Cold Holding	41			
Shrimp	Cold Holding	38			
Steak	Cold Holding	40			

Observed Maladana							
Observed Violations							
Total # 5 Repeated # 0							
7: Employee wwearing gloves that had holes in tips of fingers 13: Cut open guacamole stored in raw chicken guacamole was voluntarily discarded . Raw meats stored above ready to eat foods in grill cooler 21: Food items stored in ric cooler by back door not date marked							
37: Knives stored kn between wall and cooler							
46: No chlorine test strips for 3 compartment sink							

<sup>&</sup>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: California Tacos
Establishment Number: 605258881

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: A copy of health policy was emailed to pic
- 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
- 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.
- 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
- 20: See temps
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.
- 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.

<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: California Tacos Establishment Number: 605258881	Establishment Information	
Establishment Number: 605258881  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: California Tacos	
Additional Comments (cont'd)	Establishment Number: 605258881	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
Telephone and the second control of the seco	alifornia Tacos						
Establishment Number #:	605258881						
Sources							
Source Type:	Food	Source:	Pfg,mid south, sams				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						