



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

88

Establishment Name Taqueria El Indio #3 MT#1174 Type of Establishment ☐ Farmer's Market Food Unit  
☐ Permanent ☒ Mobile  
Address 815 Murfreesboro Pike  
☐ Temporary ☐ Seasonal  
City Nashville Time in 03:11 PM AM / PM Time out 04:20 PM AM / PM  
Inspection Date 04/16/2024 Establishment # 605309518 Embargoed 24  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats \_\_\_\_\_

**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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| 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                        |                                  |                       |                       |                       | Compliance Status                        |     |                                  |                       |                       | Compliance Status                        |                       |                       |                       |                       | Compliance Status                        |     |                                  |                       |                       | Compliance Status                        |                       |                       |                       |                       | Compliance Status                               |                       |                       |                       |    |
| IN                                       | OUT                              | NA                    | NO                    | WT                    | IN                                       | OUT | NA                               | NO                    | WT                    | IN                                       | OUT                   | NA                    | NO                    | WT                    | IN                                       | OUT | NA                               | NO                    | WT                    | IN                                       | OUT                   | NA                    | NO                    | WT                    | IN  | OUT                   | NA                    | NO                    | WT |
| <b>Supervision</b>                       |                                  |                       |                       |                       | <b>Supervision</b>                       |     |                                  |                       |                       | <b>Supervision</b>                       |                       |                       |                       |                       | <b>Supervision</b>                       |     |                                  |                       |                       | <b>Supervision</b>                       |                       |                       |                       |                       | <b>Supervision</b>                              |                       |                       |                       |    |
| 1  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 16  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 17  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Employee Health</b>                   |                                  |                       |                       |                       | <b>Employee Health</b>                   |     |                                  |                       |                       | <b>Employee Health</b>                   |                       |                       |                       |                       | <b>Employee Health</b>                   |     |                                  |                       |                       | <b>Employee Health</b>                   |                       |                       |                       |                       | <b>Employee Health</b>                          |                       |                       |                       |    |
| 2  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 18  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 19  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 3  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 20  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 21  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Good Hygienic Practices</b>           |                                  |                       |                       |                       | <b>Good Hygienic Practices</b>           |     |                                  |                       |                       | <b>Good Hygienic Practices</b>           |                       |                       |                       |                       | <b>Good Hygienic Practices</b>           |     |                                  |                       |                       | <b>Good Hygienic Practices</b>           |                       |                       |                       |                       | <b>Good Hygienic Practices</b>                  |                       |                       |                       |    |
| 4  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 22  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 23  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 5  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 24  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 25  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Preventing Contamination by Hands</b> |                                  |                       |                       |                       | <b>Preventing Contamination by Hands</b> |     |                                  |                       |                       | <b>Preventing Contamination by Hands</b> |                       |                       |                       |                       | <b>Preventing Contamination by Hands</b> |     |                                  |                       |                       | <b>Preventing Contamination by Hands</b> |                       |                       |                       |                       | <b>Preventing Contamination by Hands</b>        |                       |                       |                       |    |
| 6  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 26  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 27  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 7  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 28  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 29  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 8  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2  | 30  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 31  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Approved Source</b>                   |                                  |                       |                       |                       | <b>Approved Source</b>                   |     |                                  |                       |                       | <b>Approved Source</b>                   |                       |                       |                       |                       | <b>Approved Source</b>                   |     |                                  |                       |                       | <b>Approved Source</b>                   |                       |                       |                       |                       | <b>Approved Source</b>                          |                       |                       |                       |    |
| 9  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 32  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 33  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 10                                       | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 34  | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 35  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 11                                       | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 36  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 37  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 12                                       | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 38  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 39  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Protection from Contamination</b>     |                                  |                       |                       |                       | <b>Protection from Contamination</b>     |     |                                  |                       |                       | <b>Protection from Contamination</b>     |                       |                       |                       |                       | <b>Protection from Contamination</b>     |     |                                  |                       |                       | <b>Protection from Contamination</b>     |                       |                       |                       |                       | <b>Protection from Contamination</b>            |                       |                       |                       |    |
| 13                                       | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4  | 40  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 41  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 14                                       | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 42  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 43  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |
| 15                                       | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2  | 44  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  | 45  | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>                           | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5  |

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

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

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. C.A. sections 26-2-703, 26-2-706, 26-2-708, 26-2-709, 26-2-711, 26-2-715, 26-2-716, 4-5-329.

04/16/2024

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: Taqueria El Indio #3 MT#1174  
Establishment Number #: 605309518

***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) |
|-------------------------------|----------------|-----|---------------------------|
| Wash bucket                   | Cl             | 200 |                           |
| 3 compartment sink Not in use | Cl             |     |                           |

***Equipment Temperature***

| Description          | Temperature ( Fahrenheit) |
|----------------------|---------------------------|
| Reach in cooler      | 32                        |
| Reach in cooler meat | 34                        |
| Prep cooler          | 42                        |

***Food Temperature***

| Description                             | State of Food | Temperature ( Fahrenheit) |
|---|---------------|---------------------------|
| Cooked beans in Reach in cooler         | Cold Holding  | 36                        |
| Cooked rice in Reach in cooler          | Cold Holding  | 39                        |
| Raw fish in Reach in cooler             | Cold Holding  | 34                        |
| Raw beef in Reach in cooler meat        | Cold Holding  | 40                        |
| Raw chicken in Reach in cooler meat     | Cold Holding  | 41                        |
| Chorizo in Reach in cooler meat         | Cold Holding  | 42                        |
| Diced tomatoes in prep cooler           | Cold Holding  | 43                        |
| Raw shrimp in prep cooler               | Cold Holding  | 33                        |
| Cooked beef in steam table              | Hot Holding   | 173                       |
| Cooked rice in steam table              | Hot Holding   | 169                       |
| Cooked chicken in steam table           | Hot Holding   | 120                       |
| Cooked onions and peppers on deep fryer | Hot Holding   | 138                       |

### Observed Violations

Total # 6

Repeated # 0

13: Raw fish stored over Ready to eat beans and sauces in Reach in cooler - corrective action trained and Person In Charge moved

13: Raw chicken stored over raw beef in Reach in cooler meats. Raw beef stored over cooked beans in Reach in cooler meat. Corrective action - trained and moved

19: Cooked chicken in steam table at 120° F , cooked lengua in steam table at 124°, cooked pork in steam table at 124°, cooked beef at 127° for 6 hours. Only middle section of steam table not operating properly. Corrective action - Person In Charge embargoed 24lbs and middle section of steam table should be turned up or repaired where it will hold foods at or above 135° F before using. Follow up inspection within 10 days.

34: Probe thermometer needed on truck

39: Wet wiping cloth stored on prep cooler

53: Floors in truck are damaged.

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**Establishment Information**

Establishment Name: Taqueria El Indio #3 MT#1174

Establishment Number : 605309518

**Comments/Other Observations**

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site and posted
- 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: Employee observed returning to truck and nit washing hands before globing. Corrective action - trained and employee washed hands.
- 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:
- 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: No raw foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No cooling during inspection
- 20: See temperature log.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are not conspicuously posted at every entrance.
- 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.



**Establishment Information**

Establishment Name: Taqueria El Indio #3 MT#1174

Establishment Number : 605309518

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

### Establishment Information

Establishment Name: Taqueria El Indio #3 MT#1174

|                         |           |
|-------------------------|-----------|
| Establishment Number #: | 605309518 |
|-------------------------|-----------|

## Sources

|              |       |
|--------------|-------|
| Source Type: | Water |
|--------------|-------|

Source: Commissary

|              |      |
|--------------|------|
| Source Type: | Food |
|--------------|------|

Source: Amigo

|              |      |
|--------------|------|
| Source Type: | Food |
|--------------|------|

Source: Restaurant depot

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***