

Establishment Name

Inspection Date

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 20

386 W Main St Address

Hendersonville

Taqueria Don Carbon Express

Time in 12:00 PM AM / PM Time out 12:30: PM AM / PM

02/27/2024 Establishment # 605320235 Embargoed 0

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>∉</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS
					Compliance Status	cos	R	WT	1
	IN	OUT	NA	NO	Supervisien				l
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				Г
2	$\exists X$	0			Management and food employee awareness; reporting	0	0		1
3	×	0			Proper use of restriction and exclusion	0	0	5	ı
	IN	OUT	NA	NO	Good Hygienic Practices				۱
4	0	0		W	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	ı
╗	IN	OUT	NA	NO	Preventing Contamination by Hands				ı
6	100	0		0	Hands clean and properly washed	0	0		ı
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				ı
9	黨	0			Food obtained from approved source	0	0		ı
10	0	0	0	3%	Food received at proper temperature	0	0		ı
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		l
	IN	OUT	NA	NO	Protection from Contamination				ı
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	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
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	×	Proper cooling time and temperature	0	0	
19	_	0	0	文	Proper hot holding temperatures	0	0	
20	0.00	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	
	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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	0	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	_
40	0	Washing fruits and vegetables	0	0	ļ ,
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43			0	0	r
44	10	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-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	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	凝	Current permit posted	0	0	_
56	歐	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	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 hi ding this report by filing a writte n ten (10) days of the date of th

02/27/2024

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02/27/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

RDA 629

\*\*\*\* 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) ) 6152061100 Please call ( to sign-up for a class.

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



Establishment Informatic	

Establishment Name: Taqueria Don Carbon Express
Establishment Number # | 605320235

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)			

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	30					

Food Temperature							
Description	State of Food	Temperature ( Fahrenheit)					
Beef	Cold Holding	37					
Beans	Cold Holding	39					

Observed Violations								
Total # 4								
Repeated # 0								
41: Knives being stored in between cooler and hot well								
42: Wet nesting								
55: Current permit not posted								
56: Most recent inspection report 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 Don Carbon Express	
Establishment Number: 605320235	
Comments/Other Observations	

Comments/Other Observations	
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1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19:	
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See last pa	ge for additiona	al comme	nts.		
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<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 Don Carbon Express Establishment Number: 605320235					
Comments/Other Observations (cont'd)					
Additional Comments (contid)					
Additional Comments (cont'd)					
See last page for additional comments.					

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Establishment Name: Taqueria Don Carbon Express							
Establishment Number # 605320235							
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Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information