

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

O Consultation/Other

O Temporary O Seasonal

SCORE

10/06/2023 Establishment # 605312828 Embargoed 0 Inspection Date

Taqueria Jalisco Mobile Food Est

O Follow-up

2045 Holbeach Dr

Murfreesboro

ERoutine

Time in 03:14 PM AM / PM Time out 03:53; PM AM / PM

Risk Category О3 Follow-up Required 级 Yes O No

O Complaint

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance | | | ance | | T=not in compliance NA=not applicable NO=not observed | | | CO |
|------------------|-----|-----|------|----|---|-----|---|-------|
| | | | | | Compliance Status | cos | R | WT |
| | IN | OUT | NA | NO | Supervisien | | | |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | ПX | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 |
| Ī | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | * | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° l |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 0 | 0 | 0 | × | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | X | 0 | | | 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 | 1 |
| 11 | 200 | 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 | 凝 | 0 | | Food separated and protected | 滋 | 0 | 4 |
| 14 | 0 | × | 0 | | Food-contact surfaces: cleaned and sanitized | 黑 | X | 5 |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 |

| | Compliance Status | | | | | | R | WT |
|----|-------------------|-----|----|-----|---|---|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | 0 | 黨 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 3% | 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 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 243 | 0 | 0 | | Proper cold holding temperatures | 8 | 0 | 5 |
| 21 | 0 | 0 | 0 | 200 | roper date marking and disposition | | 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 | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | 3% | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 黨 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | | | | | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

s 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 | 氮 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 1 |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | Г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | г |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 1 |
| 37 | 338 | Contamination prevented during food preparation, storage & display | 0 | 0 | Ī |
| 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 | г |
| | OUT | Proper Use of Utensils | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | r |
| 44 | 10 | Gloves used properly | 0 | 0 | _ |

| ecti | 2011 | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|------|------|--|-----|----|-----|
| | OUT | Utensils and Equipment | 1 | | |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 题 | 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 | - 2 |
| 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 | 1 |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | • |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | T-6 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ` |
| | | Compliance Status | YES | NO | ٧ |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١. |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

ent inspection report in a conspicuous manner. You have the right to request a h 03, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. en (10) days of the date of the

10/06/2023

10/06/2023

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: Taqueria Jalisco Mobile Food Est

Establishment Number #: |605312828

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 set up incorrectly | CI | 0 | | | | | | |
| | | | | | | | | |

| Equipment Temperature | | | | |
|-----------------------|---------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
| Pc | 40 | | | |
| Ric | 38 | | | |
| | | | | |
| | | | | |

| Food Temperature | | |
|------------------------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit |
| Cooked chicken sitting out cooling | Cooling | 137 |
| Beef sitting out cooling | Cooling | 140 |
| Pico in pc | Cold Holding | 55 |
| Beef in ric | Cold Holding | 39 |
| Pork in ric | Cold Holding | 40 |
| Rice on steamer | Hot Holding | 140 |
| | | |
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| | | |

| Observed Violations |
|--|
| Total # 5 |
| ·• |
| 13: Observed employee washing dishes, rinsing and not using sanitizer. Cos by having employee fill up sanitizer side and showed her how to use test strips. She obtained a reading of 100 ppm of cl. I left her some of my test strips. 14: Raw unsealed beef stored directly beside bread unsealed bread in ric. 31: Cooling beef and chicken at room temp with lids on pans. 37: Employee open drink stored beside to go containers. 46: No sanitizer test strips for cl |
| |
| |

[&]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: Taqueria Jalisco Mobile Food Est

Establishment Number: 605312828

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic has some knowledge
- 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: No tasks performed requiring it.
- 7: No tasks performed requiring them.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooked beef and chicken cooling at room temp was cooked 30 minutes prior according to pic.
- 18: Pic stated sliced tomatoes were cooked 2 hours prior.
- 19: In range
- 20: In range
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

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: Taqueria Jalisco Mobile Food Est Establishment Number: 605312828 | |
|---|--|
| Comments/Other Observations (cont'd) | |
| Johnnesta Observations (cont u) | |
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| Additional Comments (cont'd) | |
| See last page for additional comments. | |
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Establishment Information

| Establishment Information | | | | | | | | |
|--|--|---|---|------|--|--|--|--|
| Establishment Name: Taqueria Jalisco Mobile Food Est | | | | | | | | |
| Establishment Number #: | 605312828 | | | | | | | |
| Courses | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: | Food | Source: | Restaurant depot | | | | | |
| Source Type: | Water | Source: | City | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Additional Comme | nts | | | | | | | |
| Discussed implementation items. Advised operations. | nting a Food Saftey Pla ator I was available to a | n in order to obtain active r assist with developing the F | managerial control over repeated Prices | rity | | | | |
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