

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

REPORT

O Yes 疑 No

100

Number of Seats 68

SCORE

Mi Cabanita Taqueria

Establishment Name
Address
City

Mi Cabanita Taqueria

Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

AM / PM Time out

O 4:20; PM AM / PM

Inspection Date 12/13/2023 Establishment # 605316176 Embargoed 0

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

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

Follow-up Required

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.

IIN	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			C
					Compliance Status	cos	R	W
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	Γ.
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
	500	0			alternate procedures followed	0	0	2
٩	- IN	OUT	NΔ	NO	Handwashing sinks properly supplied and accessible  Approved Source	-		- 2
9	200	0	Tex.	110	Food obtained from approved source	0	0	_
10	O	ō	0	32	Food received at proper temperature	ō	o	
11	×	_		-	Food in good condition, safe, and unadulterated	ō	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	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	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	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	200	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	333		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	菜	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

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	ĸ	WI
	OUT		-		_
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	-0	Gloves used properly	0	0	1

		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	- 3
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	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		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	

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

ort 1CA sections 68-14-70, 68-14-70, 68-14-71,

Signature of Environmental Health Specialist

12/13/2023

Signature of Person In Charge

Signature or Environmental Health Specialist

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Date

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

Date

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



	Establishment Information							
ļ	Establishment Name: Mi Cabanita Taqueria							
	Establishment Number #:  605316176							
	NSPA Survey - To be completed if							
	Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	r facilities at all times to	persons who are				
i	Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	orm of identification.				
ı	"No Smoking" signs or the International "Non-S	moking" symbol are not con:	spicuously posted at ev	ery entrance.				
i	Garage type doors in non-enclosed areas are not completely open.							
ļ	Consign type doors in non-enclosed areas are not compretely open.							
	Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	d or open.				
i	Smoke from non-enclosed areas is inflitrating it	nto areas where smoking is p	prohibited.					
ļ		•						
	Smoking observed where smoking is prohibited	d by the Act.						
ļ								
١	Warewashing Info							
i	Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelf)			
i				- Tomporenes (Tem				
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ı								
				•				
ı	Equipment Temperature							
	Description			Temperature ( Fahi	renhelt)			
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ı								
١								
ļ	Food Temperature			1				
ļ	Description		State of Food	Temperature ( Fahi	renhelt)			
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Mi Cabanita Taqueria	
Establishment Number: 605316176	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7:	
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7. 1·	
 5.	
); );	
7:	
3: Ca placed a splashguard between prep sink and hand sink in back kitchen.	
Moved prep table away from hand sink in main kitchen	
10:	
L1:	
12:	
13:	
L4:	
15:	
16:	
L/: 10:	
LÖ. 10:	
19. 20·	
9:         10:         11:         12:         13:         14:         15:         16:         17:         18:         19:         20:         21:         22:         23:         24:         25:         26:	
22:	
23:	
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25:	
26:	
27: 57:	
57:	
58:	
***See page at the end of this document for any violations that could not be displayed in this spa-	

See last page for additional comments.

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: Mi Cabanita Taqueria		
Establishment Number: 605316176		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Mi Cabanita Taqueria							
Establishment Number #: 605316176							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							