

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Taqueria San Jose Bulej MT#1055 O Permanent MMobile Establishment Name Type of Establishment 1132 Murfreesboro Pike O Temporary O Seasonal Address Nashville Time in 10:14 AM AM / PM Time out 11:15:AM 10/20/2023 Establishment # 605319286 Embargoed 35 Inspection Date

О3

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

Risk Category Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for ea

| II. | ¥ =in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | 0 |
|-----|----------------|-------|------|----|---|-----|---|----|
| | | | | | Compliance Status | cos | R | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 0 | Ħ | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | -MC | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 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 | |
| | IN | OUT | NA | NO | Proventing Contamination by Hands | | | |
| 6 | 0 | 黨 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | 0 | 38 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | - | _ | |
| 9 | 200 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | |
| 11 | × | 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 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | 0 | X | 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 | оит | 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 | 8 | 0 | 0 | 0 | Proper reheating procedures for hot holding | 0 | 0 | |
| | 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 | 120 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 0 | × | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | X | 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 | OUT | NA | NO | Chemicals | | | |
| 25 | 200 | 0 | 0 | | 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 |

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

L PRACTICES

| | | OUT-not in compliance COS-com | GOO | | |
|----|-----|---|-----|------|----|
| | | OUT=not in compliance COS=con | COS | | _ |
| | OUT | | - | - 11 | - |
| 28 | | Pasteurized eggs used where required | 0 | 0 | _ |
| 29 | ŏ | Water and ice from approved source | ŏ | ŏ | ١. |
| 30 | ŏ | Variance obtained for specialized processing methods | ŏ | ŏ | Н |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | Г |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | г |
| 34 | 38 | 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 | Г |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | г |
| 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 | 280 | Single-use/single-service articles; properly stored, used | 0 | 0 | Г |
| 44 | 0 | Gloves used properly | 0 | О | Г |

| rspect | ion | R-repeat (violation of the same code provision | | | |
|--------|-----|--|-------|----|----|
| | | Compliance Status | COS | R | WT |
| | OUT | | | _ | |
| 45 | 麗 | Food and nonfood-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 | 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 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 | 1 |
| | OUT | Administrative Items | Т | | |
| 55 | 0 | Current permit posted | 0 | 0 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| | | Compliance Status | YES | NO | WT |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - 100 | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

on report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of the

10/20/2023

10/20/2023

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



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Establishment Name: Taqueria San Jose Bulej MT#1055
Establishment Number ≠: [605319286]

| 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 (Fahrenhelt) | | |
| 3 compartment sink Not in use | Cls | | | | |
| | | | | | |

| Equipment Temperature | | | | |
|-----------------------|---------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
| Prep cooler | 42 | | | |
| | | | | |

| Food Temperature | | |
|--|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Pasta salad with corn and beans in prep cooler | Cold Holding | 56 |
| Sliced tomatoes in prep cooler | Cold Holding | 52 |
| Pico in prep cooler | Cold Holding | 56 |
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| Observed Violations |
|---|
| Total # 10 |
| Repeated # () |
| 1. Person In Charge did not have knowledge of food temperatures? Food |
| temperature sheet given out at inspection |
| 6: Employees can not wash hands. No water on truck. Ca- Employees stopped |
| serving foods . |
| 8: No water at handsink. Corrective action - truck closed until water is restored |
| and rechecked by mphd employees |
| 14: No water at 3 compartment sink |
| 19: Cooked chicken in display case at 128°, cooked beef in display case at 119°, |
| all cooked tcs food in truck are below 135°F. Food placed in display case at 7:30 |
| am. All tcs foods embargoed 25lbs. Food fact sheets explained and give out |
| during inspection |
| 20: All tcs foods in prep cooler above 41°, See temperature log. Food were |
| placed in truck at 7:30 this morning . It is now 10:30am Corrective action - |
| Person In Charge embargoed tomatoes, pasta salad, lettuce, pico and |
| mozzarella cheese in prep cooler. Embargoed 15lbs |
| 34: Probe Thermometers needed on truck. |
| |
| 43: Single service items not inverted |
| 45: Bread stored in grocery bags on shelving |
| 45: Shelvesvin prep cooler heavily rusted |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taqueria San Jose Bulej MT#1055

Establishment Number: 605319286

Comments/Other Observations

2: Health policy on site

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No foods cooked on truck
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No cooling of tcs foods during inspection
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control. Time as a Public Health Control sheet explained and given out during inspection
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: Msg used to season meats. Person In Charge stated small quantities used
- 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.

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| omments/Other Obse | rations (cont'd) | |
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Establishment Information

Establishment Information

Establishment Name: Taqueria San Jose Bulej MT#1055

Establishment Number # 605319286

Sources

Source Type: Food Source: Restaurant depot

Source Type: Food Source: Sams club

Source Type: Water Source: Las bias commissary

Source Type: Source:

Source Type: Source:

Additional Comments

1055

Closure notice issued.