



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
75

Establishment Name: Taqueria San Jose Bulej MT#1055
Address: 1132 Murfreesboro Pike
City: Nashville
Inspection Date: 10/20/2023
Time in: 10:14 AM
Time out: 11:15 AM
Risk Category: 01
Purpose of Inspection: Routine

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

Table with 2 main columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

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.

Signature of Person In Charge: [Signature] Date: 10/20/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/20/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

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 ( Fahrenheit)
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

### Observed Violations

Total # 10

Repeated # 0

- 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: Shelves in prep cooler heavily rusted



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**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:

\*\*\*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.**

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**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.