



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name TACOS EL NACHO
Address 5306 HICKORY HOLLOW PKWY
City Antioch
Inspection Date 03/09/2023
Purpose of Inspection Routine
Risk Category 01

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: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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] 03/09/2023
Signature of Environmental Health Specialist [Signature] 03/09/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: TACOS EL NACHO

Establishment Number #: 605261831

**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)
Prep cooler	34
Deep freezer	4

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Horchata,	Cooling	62
Shed lettuce	Cold Holding	31
Pico	Cold Holding	32

**Observed Violations**

**Total #** 9

**Repeated #** 0

- 34: No visible working thermometer in deep freezer and Reach in Freezer. Thermometer in refrigerator is not accurate in temp
- 36: Door prop open
- 37: Personal items stored with restaurant food items in refrigerator
- 37: Bag of maseca store between burner and hand sink not rolled down or cover
- 46: No water to Right faucet Of Manual Dish Sink
- 53: Grease and grim from side on side and top of truck from exhaust
- 53: Floors on MT dirty
- 55: Permit not posted in public view
- 56: Last inspection not posted



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***Comments/Other Observations***

- 7: Gloves present with a backup supply. (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: No food observe near hand sink and hand sink is free and clear of items and is not block by an ice maker. (IN): All handsinks are properly equipped and conveniently located for food employee use. (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 13: (IN) All raw animal food is separated and protected as required. Discuss proper storage in Prep cooler
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 20: See food temps
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 57: Missing no smoking sign on MT

\*\*\*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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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

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

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**Sources**

Source Type: Source:

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**Additional Comments**

Metro sticker #426.