

Establishment Name

Purpose of Inspection

PH-2267 (Rev. 6-15)

Routine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit TACOS EL NACHO Remanent O Mobile Type of Establishment 5306 HICKORY HOLLOW PKWY

Antioch Time in 12:31; PM AM/PM Time out 12:55; PM AM/PM

O Complaint

03/09/2023 Establishment # 605261831 Embargoed 0 Inspection Date

₩ Follow-up

Risk Category О3 Follow-up Required O Yes 疑 No

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervisien				П
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
		OUT	NA	NO	Employee Health				П
2	0	0			Management and food employee awareness; reporting	0	0		П
3	0	0			Proper use of restriction and exclusion	0	0	5	П
Ī	IN	OUT	NA	NO	Good Hygienic Practices				П
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	0	П
		OUT	NA	NO	Preventing Contamination by Hands				П
6	0	0		0	Hands clean and properly washed	0	0		П
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				
9	0	0			Food obtained from approved source	0	0		П
10	0	0	0	0	Food received at proper temperature	0	0	1	П
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	Ш
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П
		OUT	NA	NO	Protection from Contamination				П
13	×	0	0		Food separated and protected	0	0	4	П
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

			cos	R	WT			
	IN OUT NA NO Control For Safety (TCS) Foods				Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	٥
	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	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provi-

O Temporary O Seasonal

O Consultation/Other

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT Food Temperature Control				
31	0	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	Г
34	X	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	涎	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	,
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	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

pecti		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	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	•
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	嶷	Current permit posted	0	0	П
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a hearing rega n ten (10) days of the date of th

03/09/2023

03/09/2023 Date

Signature of Person In Charge Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department.

RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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)			
	l		l			

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	34			
Deep freezer	4			

Food Temperature	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

[&]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



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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

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.

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Establishment Number: 605261831	Establishment Number: 605261831				
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
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Establishment Information

Establishment Information	
Establishment Name: TACOS EL NACHO	
Establishment Number #: 605261831	
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Sources	
Source Type:	Source:
Additional Comments	
Metro sticker #426.	