



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name: Taco Bamba Taqueria
Address: 4017 Hillsboro Pike
City: Nashville
Inspection Date: 04/30/2024
Time in: 12:35 PM
Time out: 02:10 PM
Risk Category: 03
Number of Seats: 88

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
(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.)

Table with 2 main sections: 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, and 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, 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: 04/30/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/30/2024

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bamba Taqueria
 Establishment Number #: 605320932

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)
Low temperature dish machine	Chlorine		100

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	38
Prep cooler	40
Low boy cooler	36
Prep cooler	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Corn salad in top cooler	Cold Holding	43
Cut lettuce in top cooler	Cold Holding	41
Pico ce gallo in top Prep cooler	Cold Holding	42
Raw shrimp in Prep cooler	Cold Holding	40
Cooked chicken in low boy cooler	Cold Holding	40
Cooked beef in low boy cooler	Cold Holding	40
Raw chorizo in low boy cooler	Cold Holding	40
Raw fish in low boy cooler	Cold Holding	49
Pork in steam table	Hot Holding	140
Beef in steam table	Hot Holding	158
Black beans in steam table	Hot Holding	150
Rice in steam table	Hot Holding	148
Sliced tomatoes in top Prep cooler	Cold Holding	43
Ham in low boy cooler	Cold Holding	40
Chicken flautas in low boy cooler	Cold Holding	40

Observed Violations

Total # 4

Repeated # 0

2: No employee health policy available and persons in charge don't have the knowledge of all the symptoms and and diseases of foodborne illnesses. CA: A copy of the employee health policy will be emailed to the manager.

26: 3 Spray bottles one with blue and 2 brown substances not labeled. CA: bottles were labeled during inspection.

37: Bread stored in grocery bags (recycled) in the Walk in cooler.

37: Water bottles with screw top cap stored on prep table.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Proper handwashing procedures were observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Beef and chicken cooked above 165 degrees.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Tcs food cooled on the cooling rack. Manager said that they check the temperature to make sure the food reaches 70 degrees in 2 hours and 41 degrees in 4 hours.
- 19: Proper hot holding temperatures were observed.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: No

***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)

Additional Comments (cont'd)

See last page for additional comments.

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Establishment Number #:	605320932

Sources

Source Type:	Food	Source:	What chefs wants, Sysco, Cheney
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments