

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Taqueria Jalisco Mobile Food Est O Permanent MMobile Establishment Name Type of Establishment 2045 Holbeach Dr O Temporary O Seasonal Address Murfreesboro Time in 12:04 PM AM/PM Time out 12:28; PM AM/PM City 06/05/2023 Establishment # 605312828 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category О3 04 Follow-up Required O Yes 疑 No ase Control and Preve

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, HA, HO) for ea

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS+corrected on-site during inspection R-repeat (violation of the same code provision)																				
					Compliance Status	cos	R WT Compliance Status					COS	R	WT							
	IN	OUT	NA	NO	Supervision									IN	ou	NA.	NO	Cooking and Reheating of Time/Temperature			
Ε.	612	$\overline{}$	-		Person in charge present, demonstrates knowledge, and	$\overline{}$		_	ш		1			Control For Safety (TCS) Foods							
יו	氮	0			performs duties	0	0	5	10	6 0	0	0	120	Proper cooking time and temperatures	0	0	-				
	IN	OUT	NA	NO	Employee Health				1	17 O O O E Proper reheating procedures for hot holding		Proper reheating procedures for hot holding	0	0	1 "						
2	DK	0			Management and food employee awareness; reporting	0	0	-	ΙГ					Cooling and Holding, Date Marking, and Time as							
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OU	NA	NO	a Public Health Control							
	IN	OUT	NA	NO	Good Hygienic Practices				18	B (0)	0	0	0	Proper cooling time and temperature	0	0					
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures	0	0	1				
5	黨	0			No discharge from eyes, nose, and mouth	0	0	٠	20		0	0		Proper cold holding temperatures	0	0] 5				
		-	NA	NO	Proventing Contamination by Hands				2	1 🐺	0	0	0	Proper date marking and disposition	0	0] ~				
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	l٥	×	0	Time as a public health control: procedures and records	0	l٥	1				
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5	ľ		1				_	Ľ	\perp				
Ľ.	-	_	_	_	alternate procedures followed	_		_	ΙÞ	IN	OU	NA	NO			_	_				
8			NA	LUA	Handwashing sinks properly supplied and accessible	0	0	2	2:	3 0	10	100		Consumer advisory provided for raw and undercooked	0	Ιo	4				
-	_	_	-	NO	Approved Source	_		_	! ⊢		010		110	food		_	ᆫ				
9	黨	_		-	Food obtained from approved source	0	0		l ⊨	IN	OU	NA	NO	Highly Susceptible Populations		_					
10	0	Ö	0		Food received at proper temperature	0	0	5	2/	o اه	Ιo	333		Pasteurized foods used; prohibited foods not offered	0	lο	5				
111	×	0			Food in good condition, safe, and unadulterated	0	9		I⊢	-	-	-	⊢								
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OU	NA	NO	Chemicals							
			NA	NO	Protection from Contamination				2		0	TX.		Food additives: approved and properly used	0	0	-				
13	黛				Food separated and protected	0	0	4	2	6 g	0			Toxic substances properly identified, stored, used	ō	0	l °				
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OU	NA	NO	Conformance with Approved Procedures							
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5				

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	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=corre					pectio	n	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT Safe Food and Water		1 Г		OUT	Utensils and Equipment						
28	0	Pasteurized eggs used where required	0	ТО	1	1Г	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29		Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30	0	Variance obtained for specialized processing methods	0	0	1	1Г	46 題		Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				1 L	40	660	vvarewasining racinoes, iristatieu, maintaineu, useu, test surps			٠.
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 Г	47 O	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	Ιħ		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 F	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	ō	Approved thawing methods used	ō	ō	1	1 h	49	Ō	Plumbing installed, proper backflow devices		ō	2
34	0	Thermometers provided and accurate	0	О	1	1 1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 1			Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1 [OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1Г	55	0	Current permit posted	0	ा	0
39	188	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	О	1	1Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1 🗅			Non-Smokers Protection Act		_	
41	120	In-use utensils; properly stored	0	0	1	1 F	57		Compliance with TN Non-Smoker Protection Act	0	DXI	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 Г	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0			1 E	59		If tobacco products are sold, NSPA survey completed	0	0	
44	125	Gloves used properly	0	0	1	1 –						

nd post the most recent inspection report in a conspicuous manner. You have the right to requi .C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er. You have the right to request a hearing regarding this report by filing a written request w n ten (10) days of the date of th

nature of Person In Charge

Date

06/05/2023

Date

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

06/05/2023

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6158987889 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: Taqueria Jalisco Mobile Food Est
Establishment Number #: | 605312828

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)			

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pico de gallo prepped 1 hr ago fridge	Cooling	60
Diced tomatoes make line cooler prepped 1 hr ago	Cooling	58
Shredded beef fridge	Cold Holding	42
Raw chicken prepped 2 hrs ago fridge	Cooling	55

Observed Violations	٦
Total # 4 Repeated # ()	⅃
Repeated # ()	4
39:	١
41:	١
44:	١
46:	١
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Establishment Information	
Establishment Name: Taqueria Jalisco Mobile Food Est	
Establishment Number: 605312828	
Comments/Other Observations	
Comments/Other Observations :	
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.4: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using appr	oved methods.
.b:	
0. 7·	
.8: See food temps. Delivered cooling fact sheets9: 20: 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held long. 22: 23: 24: 25:	
g.	
<u>20:</u>	
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held long	ger than 24 hours.
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27: 57:	
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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.

stablishment Name: Taqueria Jalisco Mobile Food Est stablishment Number: 605312828	
Comments/Other Observations (cont'd)	
Johnnesta Guser Valions (Cont a)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Name: Taqueria Jalisco Mobile Food Est				
Establishment Number #: 605312828				
Sources				
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Additional Comments				
Delivered warning letter for rpeat violation item 21: problem provided warning letter for inspection not posted. Provided applicable food safety fact sheets and discussions.				