



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Tacos Y Mariscos Lopez Kitchen #1
Address: 5414 Nolensville Rd.
City: Nashville
Inspection Date: 05/06/2024
Time in: 03:15 PM
Time out: 03:45 PM
Risk Category: 03
Number of Seats: 16

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, Compliance Status, and 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: 05/06/2024
Signature of Environmental Health Specialist: Brooklyn P Date: 05/06/2024

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: Tacos Y Mariscos Lopez Kitchen #1  
 Establishment Number #: 605171756

**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)
Three compartment sink (not	Chlorine		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach in cooler 1	38
Reach in freezer 1	18
Walk in cooler	41

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Horchata in chest freezer	Cold Holding	34
Cooked shrimp in reach in cooler 1	Cold Holding	28
Raw beef in reach in cooler 1	Cold Holding	40
Cooked rice in walk in cooler	Cold Holding	40
Refried beans in walk in cooler	Cold Holding	41
Raw beef in walk in cooler	Cold Holding	42

## Observed Violations

Total # 11

Repeated # 0

- 8: No soap at hand sink beside three compartment sink. CA: restocked.
- 14: Dishes are being washed and sanitized inside the same basin at the same time before they are rinsed and allowed to dry. CA: retrained PIC on proper wash, rinse, and sanitize order for ware washing.
- 21: No cooking or thawing date on shrimp cooked two days ago stored inside reach in cooler 1. CA:
- 21: No date marking on any cooked foods inside chest freezers. CA: discussed with PIC. Date marks added to cooked foods.
- 26: Observed two unlabeled chemical spray bottles, one with purple liquid and one with clear liquid, underneath mop sink. CA: labeled.
- 34: No visible thermometers in any freezers.
- 35: Unlabeled container of bulk container of sugar inside storage room near restrooms.
- 39: Wet wiping cloth stored inside bucket with chlorine concentration of 0 ppm.
- 53: Shelves in walk in are excessively rusty.
- 55: Permit not posted.
- 56: Most recent inspection not posted.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Written policy posted.
- 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: No violations observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources.
- 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 inside commissary kitchen.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No foods cooled during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temps
- 22: (NA) No food held under time as a public health control.
- 23: Advisory present for ceviche on menu.
- 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:

\*\*\*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.***

**Establishment Information**

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**Sources**

Source Type: Water

Source: City

Source Type: Food

Source: Diaz Foods, Restaurant Depot,

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**