

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Tacos Y Mariscos Lopez Kitchen #1 Permanent O Mobile Establishment Name Type of Establishment 5414 Nolensville Rd. O Temporary O Seasonal Address Nashville Time in 03:15 PM AM / PM Time out 03:45; PM AM / PM 05/06/2024 Establishment # 605171756 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 16

Follow-up Required

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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10	¢ ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	36			andwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	\Box
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-		0	2

	Compliance Status		cos	R	WT			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	145	0	0		Proper cold holding temperatures	0	0	5
21	0	28	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	٠
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

ns, chemicals, and physical objects into foods.

			GOO	D R	ar.	L PRA	CTIC	5.
		OUT=not in compliance COS=com				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Caro reconstruction					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Fo
29		Water and ice from approved source	0	0	2	40		cor
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				140		1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	No
31	١,٠	control	"	٧.	'		OUT	П
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34		Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification		Ť		51	ō	Toi
35	Ж	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	題	Cu
39	128	Wiping cloths; properly used and stored	0	0	1	56		Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils	$\overline{}$					П
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tol
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

		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	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	題	Current permit posted	ि	0	П
56	3%	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h (10) days of the date of the

05/06/2024

Date Signature of Environmental Health Specialist

05/06/2024 Date

Signature of Person In Charge

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

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 inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

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

Repeated # 10 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.	Observed Malatines
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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.	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.

[&]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



Establishment Information

Establishment Name: Tacos Y Mariscos Lopez Kitchen #1

Establishment Number: 605171756

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:

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.

Establishment Name: Tacos Y Mariscos Lopez Kitchen #1					
Establishment Number: 605171756					
omments/Other Observations (cont'd)					
dditional Comments (cont'd)					
ee last page for additional comments.					

Establishment Information

Establishment Information Establishment Name: Tagos V Mariscos Lonez Kitchen #1							
Establishment Name: Tacos Y Mariscos Lopez Kitchen #1 Establishment Number # 605171756							
addition runner w	003171730						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Diaz Foods, Restaurant Depot,				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						