

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit TACOS EL NACHO O Permanent MMobile Establishment Name Type of Establishment 5306 HICKORY HOLLOW PKWY O Temporary O Seasonal Address Antioch Time in 03:20 PM AM / PM Time out 03:25: PM AM / PM City 05/14/2024 Establishment # 605261831 Embargoed 0 Inspection Date ₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

О3

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CC								
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties			5
	IN OUT NA NO Employee Health							
2	$\mathbb{R}^{\mathbb{C}}$	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1 1
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	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	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	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	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	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	26		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

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

L PRACTICES

			GOO	D R	3/A	
OUT=not in compliance COS=corrected on-site during						
		Compliance Status	cos	R	WT	
	OUT	Safe Food and Water				
28		Pasteurized eggs used where required	0	0	1	
29	0	Water and ice from approved source	0	0	2	
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	
32	0	Plant food properly cooked for hot holding	0	0	1	
33	寒	Approved thawing methods used	0	0	1	
34	×	Thermometers provided and accurate	0	0	1	
OUT Food Identification						
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	2	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	
39	180	Wiping cloths; properly used and stored	0	0	1	
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensiis				
41	0	In-use utensils; properly stored	0	0	1	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
43		Single-use/single-service articles; properly stored, used	0	0	1	
44	0	Gloves used properly	0	0	1	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	6
56	黨	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

05/14/2024

05/14/2024

Signature of Person In Charge

Date Signature of Environmen

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. 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 EL NACHO								
Establishment Number #: 605261831								
MCDA Commun. To be completed if	4F7 := #N=#							
NSPA Survey – To be completed if		facilities at all times to ne	rsons 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	s in non-enclosed areas are n	not completely removed or	ropen.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info	- 4 -		1					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)				
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
-			•					
Food Temperature		Material Provide						
Description		State of Food	Temperature (Fahr	ennent)				

Observed Violations					
Total # 6					
Repeated # ()					
33: 34: 39:					
34:					
39:					
45:					
53:					
56: Most recent inspection is not posted.					
Joe Most recent inspection is 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 EL NACHO	
Establishment Number: 605261831	
Fa	
Comments/Other Observations	
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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 EL NACHO		
Establishment Number: 605261831		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information						
Stablishment Name: TACOS EL NACHO						
Establishment Number # 605261831						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						