

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Taqueria San Jose Bulej MT#1055 O Permanent MMobile Establishment Name Type of Establishment 1132 Murfreesboro Pike O Temporary O Seasonal Address Nashville Time in 07:12 AM AM / PM Time out 07:35: AM AM / PM City 10/23/2023 Establishment # 605319286 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0	
Compliance Status							R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			erson in charge present, demonstrates knowledge, and erforms duties		0	5
	IN OUT NA NO Employee Health							
2	D)(O Management and food employee awareness: reporting		0	0			
3	寒	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	26%	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Preventing Contamination by Hands			
6	滋	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			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	
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	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	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	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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

s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	-		_
28	0	Pasteurized eggs used where required	0	0	١.
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	Г
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Т
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	100	Single-use/single-service articles; properly stored, used	0	0	Т
44		Gloves used properly	0	0	_

pecti		Compliance Status	cos	R	W.									
	OUT	Utensils and Equipment	1											
45	M	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	-									
	OUT Physical Facilities													
48	0	Hot and cold water available; adequate pressure	0	0	-									
49	0	0	0	0	0	0	0	0	0	0 P	O 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	_									
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.									
53	0	Physical facilities installed, maintained, and clean	0	0										
54	0	Adequate ventilation and lighting; designated areas used	0	0	'									
	OUT	Administrative Items	Т											
55	0	Current permit posted	0	0	Г									
56	0	Most recent inspection posted	0	0	Ľ									
		Compliance Status	YES	NO	W									
		Non-Smokers Protection Act												
57		Compliance with TN Non-Smoker Protection Act	- 100	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 I finch Nictor

10/23/2023

Signature of Person In Charge

Signature of Environmental Health Specialist

10/23/2023

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

Date

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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Taqueria San Jo	se Bulej MT#1055			
Establishment Number #: 605319286				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	or facilities at all times t	to persons who are	
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable	form of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	ispicuously posted at e	every entrance.	
Garage type doors in non-enclosed areas are n	not completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	ed or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Carrie and Tames and Tames				
Equipment Temperature				
Equipment Temperature Description			Temperature (Fah	renhelt)
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			Temperature (Fah	renheit)
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			Temperature (Fah	renheit)
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Description		State of Food	Temperature (Fah	
Food Temperature		State of Food		
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Food Temperature		State of Food		

Observed Violations
Total # B Repeated # 0
Repeated # ()
34:
43:
45:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name:	Taqueria San Jose Bulej MT#1055			
Establishment Number	605319286			

Comments/Other Observations	
1: 2: 3: 4: 5: 6: There is water at hand washing sink. 7:	
2:	
3:	
<u>4</u> :	
5:	
6: There is water at hand washing sink.	
8: There is water at hand washing sink	
Q.	
10:	
11:	
12:	
13:	
8: There is water at hand washing sink 9: 10: 11: 12: 13: 14: Water is available	
15 :	
16:	
17: 10:	
10: No hot food available during follow up	
15: 16: 17: 18: 19: No hot food available during follow up. 20: Tomatoes and chicken in prep cooler at 38f.	
21.	
22:	
21: 22: 23: 24: 25: 26: 27: 28:	
24:	
25:	
26:	
2 7:	
57: FO.	
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.

omments/Other Obser	rations (cont'd)	
dditional Comments (d	ont'd)	
	dditional comments.	
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Establishment Information

Establishment Name: Taqueria San Jose Bulej MT#1055					
Establishment Number # 605319286					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information