

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mar y Tierra Taqueria Remanent O Mobile Establishment Name Type of Establishment 1960 Murfreesboro Rd. O Temporary O Seasonal Lebanon Time in 12:50 PM AM/PM Time out 01:56: PM AM/PM

09/20/2023 Establishment # 605313095 Embargoed 2 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 48 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		co	S=co	rrecte	d on-si	te duri	ing ins	pection
					Compliance Status	COS	R	WT						Comp
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking an
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	20	0	0	0	Proper cooking
	IN	OUT	NA	NO	Employee Health				17	0.00	ŏ	ŏ	_	Proper reheatin
2	300	0			Management and food employee awareness; reporting	0	0	\neg						Cooling and
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Cooming and
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	186	0	0	Proper hot hold
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	245	0	0		Proper cold hol
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date ma
6	0	黨		0	Hands clean and properly washed	100	0		22	0	0	×	0	Time as a publi
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	_	Tane do a paca
8	0	36		_	Handwashing sinks properly supplied and accessible	100	0	2	Ь.		-		100	Consumer advi
Ť			NA	NO	Approved Source	100	_	-	23	0	0	×		food
9	窓	0		_	Food obtained from approved source	0	0	\Box		IN	OUT	NA	NO	High
10	0	0	0	100	Food received at proper temperature	0	0	1 1	24	0	0	Ж		Pasteurized foo
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	١٠	١٩١	200		Pasteurized foo
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1 1		IN	OUT	NA	NO	
-	IN	OUT	NA	NO	Protection from Contamination		_	-	25	0	0	×		Food additives:
13	黛	0	0	-	Food separated and protected	0	0	4	26			-		Toxic substance
14	100	_	ŏ	1	Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5		IN	OUT	NA	NO	Conform
15	000	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance wit HACCP plan

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝		0	0	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	120	0	0	Proper hot holding temperatures	歐	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	250	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	M		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	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con					
		Compliance Status	cos	ĸ	W		
	OUT	Caro i con amo i i mori	-		_		
28	0	Pasteurized eggs used where required	0	0	Ľ		
29		Water and ice from approved source	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	Г		
34	×	Thermometers provided and accurate	0	0	Г		
	OUT Food Identification						
35	×	Food properly labeled; original container; required records available	0	0			
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0			
37	328	Contamination prevented during food preparation, storage & display	0	0	Г		
38	0	Personal cleanliness	0	0	Г		
39	188	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	Г		
	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	0		0	0	Г		
44	10	Gloves used properly	0	0			

1 Signature of Person In Charge

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	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	-
49	黨	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		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	

icuous manner. You have the right to request a h ten (10) days of the date of the

> 09/20/2023 Date Signature of Environmental Health Specialist

**** 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) 6154445325 Please call (to sign-up for a class.

09/20/2023 Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Mar y Tierra Taqueria
Establishment Number # | 605313095

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)					
3 comp sink not set up	Qa							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	39				
Wic	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken breast	Hot Holding	
Chicken breast at wic	Cold Holding	38
Sliced tomatoes	Cold Holding	39
Cheese dip	Hot Holding	138
Steak	Cold Holding	38
Rice	Hot Holding	159
Enshalta wic	Cold Holding	37

Observed Violations
Total # 11
Repeated # 0
6: Observe an employee handling cash in the front, the he resumed to work in the wic without washing hands, cos by mentioning the importance of frequent hand washing between tasks. 8: Hand washing sink is obstructed by big plastic ban and there was no paper towel as well, cos by let the pic moved the ban and refilled the sink again with paper towel. 19: Chicken breast was setting on the preparation table, it was cooked 3 hours ago the temperature was 71° when I asked the pic, he mentioned that the ban was very big to put in in the hot holding bath, I embargoed all them around 2 bound, I explained to him how important to get smaller bans to put all your cooking chicken and you should keep it on 135°or above. 29: Ice machine is dirty 34: Thermometer on the cold holding make line was not accurate. 35: Food containers inside the kitchen with rice missing labels. 37: Women on the kitchen she was put her drink on the preparation table near to the ground cooking beaf. 39: Wiping cloth was out of sani bucket 46: No test strips available 49: Hand washing sink very slowly draining and has dirty spots on the sides. 53: Flooring is sticky and dirty

[&]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: Mar y Tierra Taqueria

Establishment Number: 605313095

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic was able to answer my health questions.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 20: See food temperature
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

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.

Establishment Name: Mar y Tierra Taqueria				
Establishment Number: 605313095				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information								
Establishment Name: Ma	r y Tierra Taqueria							
Establishment Number #:	605313095							
Sources								
Source Type:	Food	Source:	Us food , Walmart, sams					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commen	ts							
Josedsalas1011@gm	nail.com							