

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

O Farmer's Market Food Unit

O Permanent MMobile

SCORE

6004 Charlotte Ave

O Temporary O Seasonal

Nashville Time in 12:40 PM AM/PM Time out 01:05: PM AM/PM City 03/08/2023 Establishment # 605314729 Embargoed 0 Inspection Date

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

Honduras Mexico Taqueria MT #765

Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for ea

12	¥=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=	ж	ecte	d on-si	te dur
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					T	IN	OUT	NA
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	0
	IN	ОИТ	NA	NO	Employee Health					17	家	ŏ	ŏ
2	0	題			Management and food employee awareness; reporting	0	О	$\overline{}$	lh	1			
3	×	0			Proper use of restriction and exclusion	0	0	5			IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				ŀ	18	0	0	0
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	ŀ	19	0	18%	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	1	200	245	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	×	0	0
6	巡	0		0	Hands clean and properly washed	0	0		l [22	0	0	×
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ	-	IN	OUT	NA.
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	17	23	0	0	×
	IN	OUT	NA	NO	Approved Source				Ľ	23	٠	٥	240
9	黨	0			Food obtained from approved source	0	0		П	Т	IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1	1	24	0	0	320
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l l'	24	0	0	(40)
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T	IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X
13	Æ	0	0		Food separated and protected	0	0	4		26	8	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	T	IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	1	27	0	0	×

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	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	0	×	Proper cooling time and temperature	0	0	
19	0	180	0	0	Proper hot holding temperatures	0	0	
20	145	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	×		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	2	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

R=repeat (violation of the same code provi

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

		OUT	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		003	- 1	
28	0	Pasteurized eggs used where required	0	0	
29	18	Water and ice from approved source	18	ŏ	١.
30	18	Variance obtained for specialized processing methods	18	ŏ	H
30	OUT	Food Temperature Control		_	-
	001		_		-
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	0	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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	38	Single-use/single-service articles; properly stored, used	0	0	Т
44		Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	×	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	0	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	0	0
56	0	Most recent inspection posted	0	0	·
		Compliance Status	YES	NO	WT
57		Compliance with TN Non-Smoker Protection Act		0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent insp You have the right to request a hi ten (10) days of the date of the

03/08/2023

03/08/2023

Signature of Person In Charge

Mario O.

Date Signature of Environmental Health Specialist

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: Honduras Mexico Taqueria MT #765
Establishment Number #: |605314729

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	1.
"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.	\neg
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.	\rightarrow
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink	QA	200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach-in fridge	37						
Prep cooler	40						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tacos (reach-in fridge)	Cold Holding	42
Black beans (stove)	Hot Holding	127
Tamales (stove)	Hot Holding	69
Diced tomatoes (prep cooler, top)	Cold Holding	38
Pico ((prep cooler, bottom)	Cold Holding	40

Observed Violations
Total # 6
Repeated # 0
2: Employee health policy not available. CA: a copy will be sent via email8: Hand sink is not accessible due to a container of food. CA: hand sink now accessible
19: Beans and tamales on stove are out of temperature. CA: stove turned on to reheat foods to 165F
37: Personal water bottle stored on prep surface with food.
43: Box of single-use forks stored directly on the floor
45: Cutting boards are discolored and flaking

[&]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

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Establishment Number: 605314729

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Proper handwashing procedures were 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 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: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: Proper cold holding temperatures were observed (= 41 F)
- 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: Honduras Mexico Taqueria MT #765	
Establishment Number: 605314729	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Inform	nation			
Establishment Name: Ho	onduras Mexico Taqu	ıeria MT #765		
Establishment Number #:	605314729			
Sources				
Source Type:	Food	Source:	Restaurant depot	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			