TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ACC.			FOOD SERVICE EST	ABL	ISI	нм	EN	ТІ	NS	PEC	TI	ON REPORT SC	ORE				
	46	744			Tacos Y Mariscos Lopez Kitchen #1	-								O Farmer's Market Food Unit ent ◎ Permanent O Mobile			
			nt Nar	ne	Type of Establishment O Mobile												
Ađ	dress	\$					າເດ							O Temporary O Seasonal			
Cit	y				Nashville Time in 02:00 PM AM / PM Time out 03:00; PM AM / PM							ut 03.00: PIVI AM/PM					
Ins	pecti	on D	ate		03/17/2022 Establishment # 605171	/56		_	Emb	argo	ed _)					
Pu	rpose	of Ir	nspec	tion	窗Routine O Follow-up O Comple	aint		O Pr	relimi	nary		c	Cor	nsuitation/Other			
Ris	k Ca	tego			O1) 🛱 2 O3			O 4						up Required O Yes 🕄 No Number o	Seats	16)
L		_	tisk I		ors are food preparation practices and employ contributing factors in foodborne illness outbre										ntion		
					FOODBORNE ILLNESS												
–	linin e		iance	algas	ted compliance status (iii, OUT, HA, HO) for each numbered OUT=not in compliance NA=not applicable NO=not obs		r item							ach Item as applicable. Deduct points for category or subc spection R+repeat (violation of the same code prov		.)	
Ľ	ar-in c	ampi	ance	_	Compliance Status		S R	WT	ĨĒ	steck	ed on-t	she dur	ng ini	Compliance Status		R	WT
	IN	ουτ	NA	NO						IN	001	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	6 0				Proper cooking time and temperatures	0	0	
2	100	-	NA	NO	Employee Health Management and food employee awareness; reporting	0	10		17	7 0	0	0	X	Proper reheating procedures for hot holding	_	0	•
3	×	-	1		Proper use of restriction and exclusion	0	_	5		IN	001	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	'		
Þ	IN		NA						18		0			Proper cooling time and temperature	0	0	
4	훞	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	- 8	0		20	9 O 8 X	0		22	Proper hot holding temperatures Proper cold holding temperatures	0	0	1 4
6	IN 高	001	NA		Proventing Contamination by Hands Hands clean and properly washed	0	0	_		1 🖾	-			Proper date marking and disposition	_	0	Ĩ
7	8	ō	0	ŏ	No bare hand contact with ready-to-eat foods or approve		-	5	Ź			NA	O NO	Time as a public health control: procedures and records	0	0	
8	23	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN 3 💢	-	0	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	IN 家		NA	NO	Approved Source Food obtained from approved source	0	0	_			-		NO	food Highly Susceptible Populations	Ť	Ľ	-
10	0	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	1	24	4 O	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12		0	0	0	Required records available: shell stock tags, parasite	0	-	ſ	۱H	IN	-	NA	NO	Chemicals			
H	IN	OUT	NA	-	Protection from Contamination		-		25	5 0	0	28		Food additives: approved and properly used		0	
	見ば	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	8	_	21	6 😥 IN	0	NA		Taxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15		0	Ľ	1	Proper disposition of unsafe food, returned food not re-		+	2	27	-	-	8	110	Compliance with variance, specialized process, and	0	0	5
Ľ	~	-			served	1.	1.	-		10	1.	 ∼		HACCP plan	1.	-	_
L				Go	od Retail Practices are preventive measures to	contro	ol the	e intr	rodu	ctio	n of p	patho	gens	s, chemicals, and physical objects into foods.			
								le rA				8					
E	_			00	T=not in compliance COS=c Compliance Status	cos	on-site SR	WT	a insp	ection	1			R-repeat (violation of the same code provision Compliance Status		R	WT
	28	001		euríz	Safe Food and Water ed eggs used where required	0	0	1			TUC	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	29 30	0	Wate	er and	d ice from approved source	0	0	2	۱Ľ	45				and used	0	0	1
E	50	001		ince	obtained for specialized processing methods Food Temperature Control	0			۱Ľ	_	-	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
;	31	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4		1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	32		Plan	t food	d properly cooked for hot holding		0		_	48	0			f water available; adequate pressure		0	2
	33 34				thawing methods used eters provided and accurate	0	_	1		_				stalled; proper backflow devices	8	0	
匚		OUT			Food Identification	-	-	_			-			es: properly constructed, supplied, cleaned		0	
Ľ	35	×		i prog	perly labeled; original container; required records available	0	0	1	ᄂ		-		-	use properly disposed; facilities maintained	0	0	1
	36	our	_	ote e	Prevention of Feed Contamination	0	0	2	. –	_				lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
\vdash			-		odents, and animals not present		+		lŀ	-	-	weque	ne ve		-	<u> </u>	
⊢	37	_	_		ation prevented during food preparation, storage & display		-	1			DUT			Administrative items			
_	38 39				cleanliness oths; properly used and stored	0		1						nit posted inspection posted	0	0	
-	40		Was		fruits and vegetables Proper Use of Utensils	0	0				_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
	41	2	In-us		insils; properly stored		0			57				with TN Non-Smoker Protection Act	25	8	
	42 43				equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used	0	0		5	58 59				ducts offered for sale oducts are sold, NSPA survey completed	0	00	0
	44	0	Glov	es u	sed properly	0	0	1									
Fail	ure tr	o com	ect an	y viol	ations of risk factor items within ten (10) days may result in su	pension	of you	ar food	servi	ce est	tablish	ment p	ermit.	Repeated violation of an identical risk factor may result in rev	ocation	of yo	ur food

ervice establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this sport. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-320. Ľ

	03/17/2022	fact Chapin	03/17/2022
Signature of Person In Charge	Dat	 Signature of Environmental Health Specialist 	Date
	**** Additional food safety information can be found on	ur website, http://tn.gov/health/article/eh-foodservice	

PH-2267 (Rev. 6-15)			that the county health department.	RDA 629
	Please call () 6153405620	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

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Sanitizer cloth bucket 3 compartment sink	Cl2 Cl2	50				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Sliding door reach in cooler	36
Reach in freezer	4
Chest freezer	0
Chest freezer	0

State of Food	Temperature (Fahrenheit)
Cold Holding	41
Cold Holding	33
Cooling	81
Cold Holding	36
Cold Holding	36
Cold Holding	38
	Cold Holding Cold Holding Cooling Cold Holding Cold Holding

Observed Violations

Total # 8 Repeated # ()

35: Unlabled bulk item containers.

36: Back exterior door left open while preparing food.

36: ExcessiveRodent droppings in storage room by water heater.

37: Bagged onions stored on floor

41: Ice scoop stored in ice bin with handle touching ice.

46: Missing test strips.

53: Excessive food debris buildup around chest freezers and in storage areas.

54: Unshielded flourecent light bulbs in prep area.

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Establishment Number : 605171756

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

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:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Diaz foods

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (IN) Parasite destruction paperwork available

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: (NO) No TCS foods reheated during inspection.

18:

19: (NO) TCS food is not being held hot during inspection.

20:

(IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
 (NA) No food held under time as a public health control.

23:

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: (NÁ) 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.

Establishment Information

Establishment Name: Tacos Y Mariscos Lopez Kitchen #1 Establishment Number : 605171756

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments