



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Tacos y mariscos el unico Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 627 North water ave ☐ Temporary ☐ Seasonal
City Gallatin Time in 12:40 PM AM / PM Time out 01:20 PM AM / PM
Inspection Date 11/28/2023 Establishment # 605262890 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 16

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)														
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT				
	IN	OUT	NA	NO	Supervision																IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods														
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures										☐	☐	5				
	IN	OUT	NA	NO	Employee Health															17	☐	☐	☐	☒	Proper reheating procedures for hot holding											☐	☐		
2	☒	☐			Management and food employee awareness, reporting										☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																
3	☒	☐			Proper use of restriction and exclusion										☐	☐		18	☐	☐	☐	☒	Proper cooling time and temperature										☐	☐					
	IN	OUT	NA	NO	Good Hygienic Practices															19	☒	☐	☐	☐	Proper hot holding temperatures										☐	☐	5		
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use										☐	☐	20	☒	☐	☐		Proper cold holding temperatures										☐	☐						
5	☒	☐		☐	No discharge from eyes, nose, and mouth										☐	☐	21	☒	☐	☐	☐	Proper date marking and disposition										☐	☐						
	IN	OUT	NA	NO	Preventing Contamination by Hands															22	☐	☐	☒	☐	Time as a public health control: procedures and records										☐	☐			
6	☒	☐		☐	Hands clean and properly washed										☐	☐	5		IN	OUT	NA	NO	Consumer Advisory																
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food										☐	☐	4				
8	☒	☐			Handwashing sinks properly supplied and accessible										☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations																
	IN	OUT	NA	NO	Approved Source															24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered										☐	☐	5		
9	☒	☐			Food obtained from approved source										☐	☐		IN	OUT	NA	NO	Chemicals																	
10	☐	☐	☐	☒	Food received at proper temperature										☐	☐	5	25	☐	☐	☒		Food additives: approved and properly used										☐	☐					
11	☒	☐			Food in good condition, safe, and unadulterated										☐	☐		26	☒	☐			Toxic substances properly identified, stored, used										☐	☐					
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction										☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures																
	IN	OUT	NA	NO	Protection from Contamination															27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐	5		
13	☒	☐	☐		Food separated and protected										☐	☐	4																						
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized										☐	☐	5																						
15	☒	☐			Proper disposition of unsafe food, returned food not re-served										☐	☐	2																						

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)									
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT				
	OUT	Safe Food and Water									OUT	Utensils and Equipment							
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1				
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1				
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1				
	OUT	Food Temperature Control									OUT	Physical Facilities							
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2				
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2				
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2				
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1				
	OUT	Food Identification								<td>52</td> <td>☐</td> <td colspan="3">Garbage/refuse properly disposed; facilities maintained</td> <td>☐</td> <td>☐</td> <td>1</td>	52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1	
35	☐	Food properly labeled; original container; required records available			☐	☐	1	53	☐	Physical facilities installed, maintained, and clean			☐	☐	1				
	OUT	Prevention of Food Contamination								54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1		
36	☐	Insects, rodents, and animals not present			☐	☐	2		OUT	Administrative Items									
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1	55	☐	Current permit posted			☐	☐	0				
38	☐	Personal cleanliness			☐	☐	1	56	☐	Most recent inspection posted			☐	☐					
39	☐	Wiping cloths: properly used and stored			☐	☐	1	Compliance Status					YES	NO	WT				
40	☐	Washing fruits and vegetables			☐	☐	1			Non-Smokers Protection Act									
	OUT	Proper Use of Utensils								57		Compliance with TN Non-Smoker Protection Act			☒	☐			
41	☐	In-use utensils; properly stored			☐	☐	1	58		Tobacco products offered for sale			☐	☐	0				
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐					
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1												
44	☐	Gloves used properly			☐	☐	1												

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



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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	Bleach		
Sani bucket	Bleach	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	35
Prep cooler	36
Ric	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Steak	Hot Holding	167
Chicken	Hot Holding	173
Rice	Hot Holding	173
Beans	Hot Holding	171
Fish	Cold Holding	37
Shrimp	Cold Holding	39
Pico	Cold Holding	37
Shredded cheese	Cold Holding	41
Tomatoes	Cold Holding	37
Chicken	Cold Holding	38

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic listed symptoms of illness
- 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: Observed good hand washing
- 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: See sources
- 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
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 19: See temps
- 20: See temps
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Additional Comments