TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE EST					BLISHMENT INSPECTION REPORT						sco	SCORE								
Honduras Mexico Taqueria MT #765													Farmer's Market Food Unit O Permanent XMobile	10						
Address 6004 Charlotte Ave							_	Typ	xe of t	Establi	shme	O Temporary O Seasonal				/				
Address			01	0:1	0 P	M	41		и та	man	ut 01:20; PM AM / PM									
City		-			12/22/202	23 Establishment #						-			110 04	a <u>e 110, 111</u> Amirim				
Inspec										-			d <u>0</u>							
Purpo				on	Routine	O Follow-up	O Complaint			O Pre	limin	ary				nsultation/Other				
Risk Category O1 22 O3 O4 Follow-up Required O Yes X No Number of Seats Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention									_											
Also 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 (IK, OUT, NA, HO) for each numbered litem. For litems marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																				
IN=i	n com				OUT=not in compliant	ce NA=not applicable	NO=not observe	ю		<u>co</u>						pection R=repeat (violation of th		ion)		
		a.		110	Comp	Compliance Status			R	WT						Compliance Status Cooking and Reheating of Time/	Tomporatura	cos	R	WT
	-	-	NA	NO	Person in charge pr	Supervision resent, demonstrates kr	owledge, and			_		IN	ουτ	NA	NO	Control For Safety (TCS)				
18	8 0		NA	10	performs duties		in the age, and	0	0	5		窟 0	0	8		Proper cooking time and temperatures Proper reheating procedures for hot hok	tina	0	2	5
the second se		_		NO	Management and fo	Employee Health ood employee awarene	ss; reporting	0	0		"					Cooling and Holding, Date Markin		0		
3 8	8 0				Proper use of restri	ction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contr				
	-		NA	NO		d Hygienic Practice						0	0	0		Proper cooling time and temperature		0	0	
4 3 5 3			ŀ			ng, drinking, or tobacco eyes, nose, and mouth	use	8	8	5		0	0	8	×	Proper hot holding temperatures Proper cold holding temperatures		00	0	
	1 0	л	NA	NO	Preventin	ng Contamination by	/ Hands					X		ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
6 8	_	-			Hands clean and pr	roperly washed act with ready-to-eat foo	ds or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
78	-		0	0	alternate procedure	s followed		0	0			IN	OUT	NA	NO	Consumer Advisory				
8 3			NAT	NO		properly supplied and a Approved Source	accessible	0	0	2	23	0	0	箴		Consumer advisory provided for raw and food	d undercooked	0	0	4
9 8	8 0	>			Food obtained from	approved source			0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10 C	_	_	0	2	Food received at pr	oper temperature tion, safe, and unadulte	ratod	8	00	5	24	0	0	83		Pasteurized foods used; prohibited food	s not offered	0	0	5
11 x	-		x	0	Required records a	vailable: shell stock tag		ŏ	ŏ		H	IN	OUT	NA	NO	0 Chemicais			_	
		_		-	destruction Protect	tion from Contamin	tion	Ť	-	-	25	0		25		Food additives: approved and properly u	ised	0	ा	
13 🖇	8 0	2	0		Food separated and	d protected			0	4	26	Ř	0		·	Toxic substances properly identified, stored, used			õ	5
14 8	14 🐹 O O Food-contact surfaces: cleaned and sanitized		0	0	5		IN	OUT	NA	NO	Conformance with Approved I									
15 💢 O Proper disposition of unsafe food, returned food not re- served				0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5				
			_	6	d Rotali Practice		nensures to co	etro		Inter	due	tion		atho		, chemicals, and physical object	a lato fooda			
					a restant state for	es are preventive i									gena	, chemicals, and physical object	Finto roous.	_		
				00	T=not in compliance		COS=corre			au Al				3		R-repeat (violation of the san	ne code provision)			
	1.01				Comp	liance Status			COS R WT Compliance Status OUT Utensils and Equipment							COS	R	WT		
28	_	л	Paste	urize	d eggs used where	required		0	0	1	H.	_	- 10	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, prope	rly designed.			
29		2	Nate	r and	fice from approved s	source		0	0	2	4	<u> </u>				and used	· · · · · · · · · · · · · · · · · · ·	0	٥	1
30 O Variance		nce d		ted processing method: nperature Control	5	0	0	-	46 O Warewashing facilities, installed, maintained, used, test strips						est strips	0	0	1		
31	6	N F				adequate equipment fo	r temperature	0	0	2	47	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
		¢	ontro		ana	hat half og		-					UT	148.000	l en l d	Physical Facilities		-		
32					properly cooked for thawing methods us			8	8	1	41					water available; adequate pressure stalled; proper backflow devices		8	8	2
34	0	7			eters provided and a	courate		Ō	0	1	50	0 (o [8	Sewage and waste water properly disposed			0	0	2	
	0	_				Identification				_	51	_				es: properly constructed, supplied, cleane			0	1
35		_	ood	prop		container; required rec		0	0	1	53		-	-	·	use properly disposed; facilities maintaine	кd	0	0	1
	0	-				f Food Contaminatio	n	-			5	_	-			lities installed, maintained, and clean		0	0	1
36	19	2	nsec	ts, ro	dents, and animals r	not present		0	0	2	54	4 (0 /^	vdequa	vie ve	ntilation and lighting; designated areas u	sed	0	0	1
37	0	2	Conta	mina	ation prevented durin	ng food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative items				
38	_				leanliness			0	0	1	54					nit posted		0	0	0
39 40					ths; properly used a ruits and vegetables				8	1	54	5 (0 1	nost re	cent	inspection posted Compliance Status			O NO	WT
	0	л			Proper	Use of Utensils				-						Non-Smokers Protection	Act			
41 42					nsils; properly stored		handled	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		00	8	0
43 O Single-use/single-service articles; properly stored, used				0	0	1	55	9				oducts oriered for sale oducts are sold, NSPA survey completed	1	ŏ	ŏ	-				
44			Slove	is us	ed properly				0											
																Repeated violation of an identical risk factor e. You are required to post the food service				
manne	r and	posi	t the r	nost	recent inspection repo	rt in a conspicuous mann	er. You have the rig	fit to r	eques							 Four are required to post the food service - lling a written request with the Commissioner 				
report.	1.0.	4, 94	coon	s 08-	14-703, 08-14-706, 68-1	4-708, 68-14-709, 68-14-711					~		2	sh	er	Ranker				
/(\checkmark	1			~ un/	7	12/2	22/2	023	3	_		10	[1	L2/2	2/2	2023
Signature of Person In Charge DD . Date Date Signature of Environmental Health Specialist									[Date		Date								

12/22/2023	
Date	Sig

nature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.

PH-2267 (Rev. 6-15)

RDA 629

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.	
"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 inflitrating 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 compartment sink	Quarternary	300								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
· ·	40						
Reach-in cooler 1	32						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pico on prep cooler 1	Cold Holding	39
Sliced lettuce on prep cooler 1	Cold Holding	40
Raw beef and onions in reach-in cooler 1	Cold Holding	39
Raw chicken in reach-in cooler 1	Cold Holding	40
Refeied beans on grill	Cooking	168
Horchata in drink well	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Honduras Mexico Taqueria MT #765

Establishment Number : 605314729

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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 employees washing their hands at appropriate times and with correct technique.

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 source information.

- 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: Observed proper cooking time and temperatures. Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperatures were not observed during the time of inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 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: A "No Smoking" sign or the international symbol is not posted at every exterior entrance door.
- 58: Tobacco products are not sold.

***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: 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 Name: Honduras Mexico Taqueria MT #765 Establishment Number # 605314729

Sources								
Source Type:	Food	Source:	restaurant depot					
Source Type:	Water	Source:	Metro, Restaurant Depot Water					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments