TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 15	a	10	12	5														
200		1714	₹.	1														
	-11		pa-		Tacos Y Mariscos Lop	ол MT#778									O Fermer's Market Food Unit			
Es	tablis	hm	ent Na	me						_	Typ	e of E	Establi	ishme	O Fermer's Market Food Unit O Permanent XMobile		1	
Address 5414 NOLENSVILLE PK										O Temporary O Seasonal								
Cit	у				Nashville	Time in	02	2:0	<u>0</u> F	PM	_ A	M/P	M Ti	me o	и 02:20: РМ АМ/РМ			
Ins	pecti	ion (Date		12/19/2022 Establishr	ment # 60531057	6		_	Emb	argoe	d 0)					
Pu	rpose	e of	Inspec	tion	KRoutine O Follow-up	O Complaint			O Pr					Cor	nsultation/Other			
Ris	ik Ca	teg	ony		01 322	03			O 4				Fo	low-	up Required a Yes O No Number of	Seats		
Г			Risk												I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
						BORNE ILLNESS RI			_									
				nelgne	ted compliance status (IN, OUT, NA, H	0) for each numbered iten	n. For		mar	and 01	л, н	ark Co	05 or R	t for e	ach item as applicable. Deduct points for category or subca)	
۲	N≕in d	comp	pliance		OUT=not in compliance NA=not appl Compliance Status			R	wT	>s=∞ Γ	mecte	d on-s	site duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ou	IT NA	NO	Supervisie	n					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0	,		Person in charge present, demonst performs duties	rates knowledge, and	0	0	5			0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ा	
-	IN XX		T NA	NO	Employee He Management and food employee av		0	0		17	0	0	×	0	Proper reheating procedures for hot holding	0	00	•
3	×				Proper use of restriction and exclusion		0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Þ			T NA								0	0			Proper cooling time and temperature	0	0	
4	蘆	8		_	Proper eating, tasting, drinking, or to No discharge from eyes, nose, and		8	0	5		0		0	0	Proper hot holding temperatures Proper cold holding temperatures		0	_
	IN	OU	IT NA		Preventing Contaminat						X			0	Proper date marking and disposition	ŏ	ŏ	5
6		_	—	_	Hands clean and properly washed No bare hand contact with ready-to-	ant foods or nonsound		0	5	22	0	0	0	鼠	Time as a public health control: procedures and records	0	0	
7	邕			0	alternate procedures followed		0	0			IN	OUT	NA	NO	Consumer Advisory			
8	X	0	T NA	LNO	Handwashing sinks properly supplie Approved Sou		0	0	2	23	0	0	氮		Consumer advisory provided for raw and undercooked food	0	0	4
9			_	1 110	Food obtained from approved source		0	0		H	IN	OUT	NA	NO	Highly Susceptible Populations			
				122	Food received at proper temperatur Food in good condition, safe, and u		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	8	6		0	Required records available: shell st		6	0	ľ	H	IN	OUT	NA	NO	Chemicais			
Ľ				-	destruction Protection from Con	tamination	-	<u> </u>	4	25	0			m.	Food additives: approved and properly used	0	a	
13	0			110	Food separated and protected		0	0	4	26	×	ŏ	<u> </u>	1	Toxic substances properly identified, stored, used	ŏ	ŏ	5
14	X	0	0]	Food-contact surfaces: cleaned and		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, n served	eturned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Practices are prever	tive measures to co	ntro	l the	intr	oduc	tion	of	atho	oen:	, chemicals, and physical objects into foods.			
				_					ETA						d ananuarad and hulanar adapara una rasar.			
				00	T=not in compliance	COS=corre	cted o	n-site	during						R-repeat (violation of the same code provision)	1000	_	14.07
H		lou	л		Compliance Status Safe Food and Wate		cos	R	WI	H		UT			Compliance Status Utensils and Equipment	cos	R	WI
_	28				ed eggs used where required		0	0	1	4		o F			nfood-contact surfaces cleanable, properly designed,	0	0	1
	29 30				d ice from approved source obtained for specialized processing r	methods		0		E	-	- 1			and used	-	\vdash	
		ou	_		Food Temperature Con		-			4	-	_			g facilities, installed, maintained, used, test strips	0	0	1
	31	0	Pro con		oling methods used; adequate equip	ment for temperature	0	0	2	4	_	O N UT	vontoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
E	32	0			properly cooked for hot holding		0	0	1	4	_	_	lot and	1 cold	water available; adequate pressure	0	o	2
<u> </u>	33	_	_		thawing methods used		0	0		4					stalled; proper backflow devices		0	
H	34	00		rmom	eters provided and accurate Food Identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned		0	2
E	_	100	_	d nenr	perly labeled; original container; requi			0	1	5	_	_			use properly disposed; facilities maintained	ō	0	1
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	35	000	π	cts, ro	Prevention of Food Contan odents, and animals not present		0	0	2	5	_	-			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tacos Y Mariscos Lopez MT#778 Establishment Number #: 605310576

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 not set up	Chlorine									

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach-in Cooler	38				
Prep Cooler	43				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tomato salsa on Prep Cooler	Cold Holding	43
Tomato salsa in Prep Cooler	Cold Holding	42
Beans on Steam Table	Hot Holding	177
Chicken on Steam Table	Hot Holding	160
Beef soup on warmer	Hot Holding	149
Raw beef in Reach-in Cooler	Cold Holding	36
Horchata made 3 hours ago in white chest cooler	Cooling	48
Cooked shrimp in Prep Cooler	Cold Holding	43

Observed Violations

Total # 4

Repeated # ()

13: Observed raw chicken and raw beef stored above shredded cheese, onions, and cooked beef in Reach-in Cooler

Corrective Action: explained vertical storage to PIC and they rearranged the cooler

19: Chicken that was cooked 3 hours ago is at 111F and PIC stated they keep it throughout the afternoon

Corrective Action: PIC reheated chicken to 165F for hot holding

34: Thermometer needed in White chest cooler

41: Handle of ice scoop is touching ice in red cooler

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tacos Y Mariscos Lopez MT#778

Establishment Number : 605310576

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: See next

- 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.
- 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: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: See temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

Establishment Information

Establishment Name: Tacos Y Mariscos Lopez MT#778 Establishment Number : 605310576

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Tacos Y Mariscos Lopez MT#778

Establishment Number # 605310576

Sources				
Source Type:	Food	Source:	Diaz Food	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments