TENNESSEE DEPARTMENT OF HEALTH

Contraction of the local division of the loc							VICE ESTA					_				ON REPORT	SCORI		
Esta	iblist	imen	t Nar		Taqueria Lun	ia Inc						Tur	w of i	Establis	ihma	O Fermer's Merket Food Unit O Permanent 凝Mobile	()		
Add	ress				3312 Lebanc	on Pke			O Temporary O Seasonal							V		-	
City					Hermitage		Time in	12	2:3	QF	M	AJ	M/P	M Tin	ne ou	12:55: PM AM/PM			
					06/22/202	1 Establishmen													
		n Da	spect		Routine	O Follow-up	O Complaint			- O Pr					<u></u>	sultation/Other			
					-						earnars	ary							
Risi	Cat	egorj R			O 1 ors are food prep	aration practic	O3 es and employee	beha		04	st co	mm	nonh			up Required O Yes 🕅 No Number to the Centers for Disease Control and Pre-	er of Seats	_	_
																control measures to prevent illness or inju			
			uric des	elgnet	ed compliance status											INTERVENTIONS ach item as applicable. Deduct points for category or se	ibcategor	7-)	
IN	in c	ompii	ance		OUT-not in compliance		le NO=not observe		_)\$ <u>=co</u> r	recte	d on-s	ite durir	1g ins	pection R=repeat (violation of the same code)		_	
	IN	олт	NA	NO	Compl	Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperatu	_	S R	WT
		0	1404		Person in charge pre		s knowledge, and	0	0	5			OUT		NO	Control For Safety (TCS) Foods			
H			NA	NO	performs duties	Employee Healt		-				00				Proper cooking time and temperatures Proper reheating procedures for hot holding			5
	X				Management and fo	od employee awar			<u> </u>	5				NA	NO	Cooling and Holding, Date Marking, and Time			-
_	<u>×</u>	0	NA	NO	Proper use of restric	tion and exclusion d Hygionic Pract	leas.	0	0	-	18	12	0	0	0	Proper cooling time and temperature		00	
4	1	0	-	0	Proper eating, tastin	g. drinking, or toba	cco use	0	0	5	19	X	0	0	0	Proper hot holding temperatures	0	10	- 1
5	黨 IN		NA		No discharge from e Preventin	yes, nose, and mo g Contamination		0	0	-	20	200	8	8		Proper cold holding temperatures Proper date marking and disposition	8		4 •
6	×	0			Hands clean and pro	perly washed		0	0		22		0	2		Time as a public health control: procedures and reco			I
7	鬣	0	0	0	No bare hand contac alternate procedures	s followed		0	0	Ů		IN	OUT	NA		Consumer Advisory		<u>_</u>	_
	IN		NA		Handwashing sinks	properly supplied a Approved Source		0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooke food	^{id} 0	0	4
	8		0		Food obtained from Food received at pro			0	00			IN	OUT	_	NO	Highly Susceptible Populations		-	-
	ž		-	_	Food in good conditi	ion, safe, and unad		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	٥	0	×	0	Required records av destruction			0	0				OUT			Chemicals			
13	100	OUT	NA		Food separated and	protected	lination	0	0	4	100	щo	~	X		Food additives: approved and properly used Toxic substances properly identified, stored, used			5
14	×	0	0		Food-contact surface			0	0					NA	NO	Conformance with Approved Procedures		-	=
15	2	0			Proper disposition of served	r unsate tood, retur	ned tood hot re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practice	s are preventiv	e measures to co	ontro	l the	intr	oduc	tion	ofp	atho	jens	, chemicals, and physical objects into food	ls.		
								GOO	DR	at/A	L PR	ACT	ICE	8					
				00	I=not in compliance	iance Status	COS=corre	icted o		during						R-repeat (violation of the same code provis Compliance Status		a 18	wτ
		OUT				ood and Water		0.00				0	UT			Utensils and Equipment		al v	
2					d eggs used where r ice from approved s			8	8	1	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	_				btained for specialize			ŏ	8	1	4	; (g facilities, installed, maintained, used, test strips	0	0	1
3		0	Prop	er coo	ling methods used; a			0	0	2	47	1	0 1	lonfood	5-con	tact surfaces clean	0	0	1
3		-	contr		properly cooked for h	hat halding		0			41	_	UT O ⊦	ict and	cold	Physical Facilities water available; adequate pressure		0 0	2
3	_				thawing methods use			ŏ	0	1	4	_				talled; proper backflow devices	ŏ	0	2
3	4	-	Then	mome	eters provided and ac			0	0	1	50					waste water properly disposed	0		
		OUT	E			dentification	er e en de la vella bla				5	_	_			s: properly constructed, supplied, cleaned	0		
3	•	0 001	F000	prop	erly labeled; original (Food Contamina		0	0	1	53		_	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	_	
3	6	-	Insec	ts, ro	dents, and animals n			0	0	2	54	-	-			ntilation and lighting; designated areas used	0	_	
3	,	0	Cont	amina	tion prevented during	a food preparation	storace & disclay	0	0	1		0	υт			Administrative Items		_	
3	_	-			leanliness	groos proportional,	storege a angliaj	0	0	1	54		_	Jurrent	perm	nit posted	-	0	
3	9	Ó	Wipir	ng clo	ths; properly used an	nd stored		0	0	1		_				inspection posted	0	0	ΤĽΙ
4	-	O OUT	Was	ning fi	ruits and vegetables Proper l	Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	YE	al NO) wт
4	1	0			nsils; properly stored				0		57					with TN Non-Smoker Protection Act	2	(O	
4					quipment and linens; /single-service article			0	0		53 55					ducts offered for sale oducts are sold, NSPA survey completed		8	°
	4				ed properly				ŏ										<u> </u>
																Repeated violation of an identical risk factor may result in . You are required to post the food service establishment.			
				most	recent inspection report	t in a conspicuous m		the to r	eques							ling a written request with the Commissioner within ten (10			

Signature of Person In Charge

06/22/2021

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06/22/2021

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Date Signature of Environmental Health Specialist

2

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla:	RDA 629		
(Net. 0-15)	Piease call () 6153405620	to sign-up for a class.	104 123

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taqueria Luna Inc Establishment Number #: 605240037

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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.	
Imoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	Chlorine	100							

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Reach in cooler	42		
Reach in freezer	10		
Storage cooler	40		

State of Food	Temperature (Fahrenheit)
Cold Holding	43
Hot Holding	136
Cooling	48
Cold Holding	42
	Cold Holding Hot Holding Cooling

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taqueria Luna Inc

Establishment Number : 605240037

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

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:

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

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

12: (NÁ) 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: (NO) No TCS foods reheated during inspection.

18:

19:

20:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NÁ) 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: (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.

Est	tabl	ish	ment	Information

Establishment Name: Taqueria Luna Inc

Establishment Number : 605240037

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Taqueria Luna Inc Establishment Number #: 605240037

Sources			
Source Type:	Food	Source:	Restaurant depot
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Prime meats
Source Type:		Source:	
Source Type:		Source:	

Additional Comments