

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPOR

т	SCORE

rmer's Market Food Unit	\bigcap
rmanent Mobile	90
mporary O Seasonal	

O Far Taqueria Luna Inc O Pe Establishment Name Type of Establishment 3312 Lebanon Pke O Ter Address Hermitage Time in 01:45 PM AM/PM Time out 01:50; PM City 05/14/2024 Establishment # 605240037 Embargoed 0

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

О3

Risk Category 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=a	omecte	d on-si
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision				П	IN	OUT
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	8 XX	0
	IN	OUT	NA	NO	Employee Health		-		1		ŏ
2	300	0			Management and food employee awareness; reporting	0	0				
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				1:	B	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 30	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		2	D 255	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0
6	巡	0		0	Hands clean and properly washed	0	0		2	2 0	0
7	区	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	0
	IN	OUT	NA	NO	Approved Source				Ľ	1 -	Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0		2	10	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	١.	ľ
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT
		OUT	NA	NO	Protection from Contamination				2		0
13	黛	0	0		Food separated and protected	0	0	4	2	5 <u>R</u>	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0

Compliance Status							R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			G00		
		OUT not in compliance COS-com			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	10	Single-use/single-service articles: properly stored, used	0	0	Н
43	10		_	-	

spect	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment	_	_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	100	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to requi T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er. You have the right to request a h n (10) days of the date of the

LUMA SUAN Signature of Person In Charge

05/14/2024

Signature of Environmental Health Specialist

05/14/2024

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Taqueria Luna Ir	nc			
Establishment Number #: 605240037				
NODA C. T. L	#F7 :- #M-11			
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		r facilities at all times to	persons who are	
twenty-one (21) years of age or older. Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification	
"No Smoking" signs or the international "Non-S				
		spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r				
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
				_
Warewashing Info			1	
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature		1-11		
Description		State of Food	Temperature (Fah	renhelt)
		I	1	
I .				

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
52:
53:
52: 53: 56:
Most recent inspection report not posted

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Taqueria Luna Inc	
Establishment Number: 605240037	
Comments/Other Observations	
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Additional Comments	

See last page for additional comments.

Additional Comments

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment 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:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					