

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

R=repeat (violation of the same code provision)

Establishment Name	SIR TACO			Tune of Es	tablishment	O Fermer's					86
Address	469 BELL RI)		1,750 01 C3	achisimine in	O Tempor	rary	o s	easor	nal	
City	Nashville		Time in 02	2:10 PM AM / PM	Time out	03:15 _. F	PM	<u> </u>	AM / F	PM	
Inspection Date	12/13/202	3 Establishment#	605254302	Embargoed 5						_	
Purpose of Inspection	K Routine	O Follow-up	O Complaint	O Preliminary	O Consult	tation/Other	_				
Risk Category	O1	STC2	О 3	04	Follow-up F	Required	鮾	Yes	0	No	Number of Seats

r Disease Control and Prevention to prevent illness or injury. sported to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or s status (IH, OUT, HA, HO) for each numbered Item. For Items n

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	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	X	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	24	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	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

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

			GOO	D R	37
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	×	Thermometers provided and accurate	0	0	1
	OUT				
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

spect		R-repeat (violation of the same code provision Compliance Status	cos	B	W
	OUT	Utensiis and Equipment			
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

my violations of risk factor items within ten (10) days may result in suspension of your ent permit. Items identified as constituting imminent health hazards shall be corrected in and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg 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. hin ten (10) days of the date of th

> 12/13/2023 Date

12/13/2023

RIPUS

Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information
Establishment Name: SIR TACO
Establishment Number #: 605254302

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	n.
"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								
Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Chlorine	200							
	-							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler	39				
Reach in cooler	36				
Reach in cooler	36				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cheese on prep cooler	Cold Holding	42
Corn drink on stove	Hot Holding	135
Black beans on stove	Cooling	101
Cooked beef steamwell	Hot Holding	163
Black beans steamwell	Hot Holding	135
Chicken steamwell	Hot Holding	185
Raw chicken reach in cooler	Cold Holding	36
Cooked beef reach in cooler	Cold Holding	38
Cooked pork reach in cooler	Cold Holding	41
Tamales reach in cooler	Cold Holding	37
Mozzarella reach in cooler	Cold Holding	40

Observed Violations
Total # 7
Repeated # ()
13: Raw chicken and raw beef stored above cooked beef in reach in cooer Ca discussed proper storage of raw meat and moved cooked beef above raw
meat in reach in cooler
18: Black beans at 101F sitting on stove to cool down according to employee.
They were cooked around 5 am and have been sitting on the stove all day. Must cool down from 135F to 70F within 2 hours. Then from 70F to 41F or below
within 4 hours. Total of 6 hours.
Ca discussed proper cooling and embargoed black beans. Approximately 5 lbs. 34: No probe thermometer
37: Bags of onions and peppers stored on the floor
45: Shelf lined with aluminum foil
46: No chemical test strips for chlorine
53: Floor is dirty
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SIR TACO
Establishment Number: 605254302

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Employee health policy is posted on the wall with symptoms and diseases listed
- 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 employee properly wash hands during inspection
- 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: Sams, restaurant depot
- 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 cooking of raw meat during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

Additional Comments

See last page for additional comments.

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

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

Establishment Number: 605254302	Establishment Information	
Establishment Number: 605254302 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: SIR TACO	
Additional Comments (cont'd)	Establishment Number: 605254302	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information									
Establishment Name: SI	R TACO								
Establishment Number #:	605254302			The state of the s					
100									
Sources									
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								
Discussed date mark prepared or original oused or discarded wi	container is opened and	any ready to eat,time and t held for more than 24 hou	emperature control for safers must be date marked. P	ety foods once roduct must be					