



**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.

"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***

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Wiping cloth bucket	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 # 0

13: Raw chicken and raw beef stored above cooked beef in reach in cooler  
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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**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:

\*\*\*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.***

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



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

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**Sources**

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

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**Additional Comments**

Discussed date marking ready to eat foods. any ready to eat,time and temperature control for safety foods once prepared or original container is opened and held for more than 24 hours must be date marked. Product must be used or discarded within 7 days.