

Purpose of Inspection

Routine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Consultation/Other

SCORE

O Farmer's Market Food Unit Taqueria Santa Anita Mobile Trailer Red 1374 #1 O Permanent MMobile Establishment Name Type of Establishment 2408 Antioch Pike. O Temporary O Seasonal Address Nashville Time in 01:40 PM AM/PM Time out 02:00: PM AM/PM 05/14/2024 Establishment # 605215166 Embargoed 0 Inspection Date ∰ Follow-up O Complaint

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Preliminary

12	∳in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	_		_		recte	d on-s	ite dur	ing ins	spection R*repear
					Compliance Status	cos	R	WT	▮□					Compliance St
	IN	оит	NA	NC						IN	оит	NA	NO	Cooking and Reheat
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	307	Proper cooking time and te
	IN	OUT	NA	NC					17	ŏ	ŏ	ŏ		Proper reheating procedure
2	300	0		_	Management and food employee awareness; reporting	0	0							Cooling and Holding, I
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	a Public i
	IN	OUT	NA	NC	Good Hygienic Practices				18	災	0	0	0	Proper cooling time and te
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding tempera
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20	24	0	0		Proper cold holding temper
	IN	OUT	NA	NC	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and d
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health cor
7	왮	0	0	6	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_	
'	500		_	Ľ	alternate procedures followed	_	_			IN	OUT	NA	NO	Consum
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		Consumer advisory provid
		OUT	NA	NC			_	_	[_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Suscep
10	0	0	0	3	Food received at proper temperature	0	0]	24	0	0	326		Pasteurized foods used; pr
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[**	_	ľ	(40)		Pasieurized roods used, pr
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Che
	IN	OUT	NA	NC	Protection from Contamination				25	0	0	3%		Food additives: approved a
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly
14	×		0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with
15		0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, HACCP plan

Compliance Status							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	X	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN OUT NA NO Chemicals							
25	0	0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive me ures to control the introduction of pathoge ns, chemicals, and physical objects into fo

		OUT=not in compliance COS=con	ected or	1-6/20	du du
		Compliance Status	COS		_
	OUT	Safe Food and Water	-	_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Г
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	1
34	X	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	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	325	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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	2%	Physical facilities installed, maintained, and clean	0	0	•
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	題	Current permit posted	0	0	_
56	100	Most recent inspection posted	0	0	١,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

Date

05/14/2024

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.) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
	Anita Mobile Trailer F	Red 1374 #1		
Establishment Number #: 605215166				
NSPA Survey – To be completed if Age-restricted venue does not affirmatively res		r facilities at all times to	namon who are	
twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons wno are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable f	form of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	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	d by the Act.			
Warewashing Info	Santituae Tuna	PPM	Temperature (Fair	
Maonine Name	Sanitizer Type	PFM	remperature (Far	irenneit)
			•	
Equipment Temperature				
Description			Temperature (Fah	renhelt)
			_	
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)
			1	

Observed Violations
Total # 7 Repeated # 0
Repeated # 0
33:
33: 34: 37:
37:
47:
47: 53:
55:
56:

[&]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: Taqueria Santa Anita Mobile Trailer Red 1374 #1

Establishment Number: 605215166

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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 employees washing their hands at appropriate times and with correct technique.
- 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 source information.
- 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.
- 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: Proper cooking time and temperatures were not observed during the time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling time and temperatures. Temperatures recorded on report.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) 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: (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.

omments/Other Observations (cont'd)	
ditional Comments (cont'd)	

Establishment Information

Establishment Name: Taqueria Santa An Establishment Number # 605215166	ita Mobile Trailer Red 1374 #1	
		7
Sources	_	
Source Type:	Source:	
Additional Comments		

Establishment Information