

Establishment Name

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Murfreesboro City

Time in 01:26 PM AM/PM Time out 02:08: PM AM/PM

08/16/2023 Establishment # 605316200 Inspection Date

> O Follow-up **K**Routine

1112 Martin Luther King Jr Blvd

El Patron Taqueria

O Complaint

O Preliminary

Embargoed 0

O Consultation/Other

Number of Seats 70

SCORE

Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	243	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	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.

		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT					
28	0	Pasteurized eggs used where required	0	0	٠	
29		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	7	
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 Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
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		
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	r	
44	0	Gloves used properly	0	0	_	

		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
46	0	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	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	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	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a h n ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

08/16/2023

08/16/2023

Signature of Person In Charge

**** 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)) 6158987889 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Patron Taqueria
Establishment Number #: 605316200

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 inflitrating into areas where smoking is prohibited.					
Smoking observed where smoking is prohibited by the Act.	_				

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)			
3 comp set to soak Dish machine	CI	100				

Equipment Temperature						
Description Temperature (Fai						
ML	38					
Steam well setting	8					
Grill cooler	36					
Wic	36					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Tomatoes, ml Top	Cold Holding	39			
Lettuce, ml top	Cold Holding	40			
Deli ham, ml bottom	Cold Holding	40			
Cooked carnitas, ml bottom	Cold Holding	39			
Beef taco, ml Area	Cooking	167			
Grilled chicken, ml area	Cooking	170			
Queso, steam well	Hot Holding	147			
Cooked chicken, steam well	Hot Holding	148			
Ground beef, steam well	Hot Holding	152			
All raw proteins, grill cooler	Cold Holding	38			
Beef tongue, wic	Cold Holding	39			
Cooked chicken, wic	Cold Holding	39			
Cooked beef, wic	Cold Holding	39			
Raw beef, wic, 1 hr	Cooling	51			
Raw whole fish, wic	Cold Holding	39			

Observed Violations								
Total # 2								
Repeated # 0								
37: Fly strips hanging near prep areas (but not directly above)								
37: Employee food stored above closed customer foods - discussed having a								
designated employee food area								

[&]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: El Patron Taqueria
Establishment Number: 605316200

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware
- 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: Employees washed hands and stayed on task
- 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 peppers is a hispanic food store
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 19: See temps
- 20: See temps
- 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: Verified in menu
- 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 Information	
Establishment Number: 605316200 Comments/Other Observations (cont'd) Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605316200	
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: El Patron Taqueria								
Establishment Number #: 605316200								
Sources								
Source Type: Food	Source:	USfoods, primal meats, peppers						
Source Type: Water	Source:	City						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
Will email ansi and our class info								
Elpatrontaqueriamboro@gmail.com	1							