

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Taqueria El Indio #3 MT#1174 O Permanent MMobile Establishment Name Type of Establishment 815 Murfreesboro Pike O Temporary O Seasonal Address Nashville

05/18/2023 Establishment # 605309518 Embargoed 0 Inspection Date

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

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

Time in 11:43; AM AM/PM Time out 12:15; PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, HA, HO) for

IIN	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS=::	omecte	id on-si	te duri	ing in:	spec	
					Compliance Status	cos	R	WT							
	IN	оит	NA	NO	Supervision				П	IN	оит	NA	NO	-	
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6 💥	0	0	0	Pro	
	IN	OUT	NA	NO	Employee Health				1 1		ō	ō	200	Pro	
2	100	0			Management and food employee awareness; reporting	0	0		1 1					Ce	
3	×	0	Proper use of restriction and exclusion O O		5	ш	IN	OUT	NA	NO	~				
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 🐹	0	0	0	Pro	
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9 🕱	0	0	0	Pro	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	2	0 25	0	0		Pro	
	IN	OUT	NA	NO	Preventing Contamination by Hands			2	1 0	0	260	0	Pro		
6	100	0		0	Hands clean and properly washed	0	0] [2	2 0	0	×	0	Tin	
7 80	級	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	_	_		_	
	-	_	_		alternate procedures followed	_				IN	OUT	NA	NO		
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	0	×		Co	
	IN		NA	NO	Approved Source	-	_	_	ΙĽ	_	_			foo	
9	黨	0			Food obtained from approved source	0	0]	ш	IN	OUT	NA	NO		
10	0	0	0	×	Food received at proper temperature	0	0	1.	₂	4 0	0	333		Par	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	٠, ٠		(40)		r a	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	OUT	NA	NO		
	IN	OUT	NA	NO	Protection from Contamination				1 2		0	3%		Fox	
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Tax	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙГ	IN	OUT	NA	NO		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Co HA	

ᆫ					Compliance Status	000	P.	** 1
	IN	OUT	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	3%	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	380	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	333		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	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	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		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		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	黨	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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	T .
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hi ten (10) days of the date of the

05/18/2023

05/18/2023

Date Signature of Environmental Health Specialist

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inform											
Establishment Name: Ta											
Establishment Number #:	605309518										
NSPA Survey – To be											
Age-restricted venue does r twenty-one (21) years of ag	e 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 in	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.										
Garage type doors in non-e	Garage type doors in non-enclosed areas are not completely open.										
Tents or awnings with remo	vable sides or vent	s in non-enclosed areas are	not completely removed	d or open.							
Smoke from non-enclosed a	areas is inflitrating i	nto areas where smoking is	prohibited.								
Smoking observed where so	moking is prohibite	d by the Act.									
Warewashing Info											
Machine Na	me	Sanitizer Type	PPM	Temperature (Fah	renhelt)						
Wash bucket		CI	100								
			1								
Equipment Temperat	ture			Temperature (Fahi							
Food Temperature											
Description			State of Food	Temperature (Fahi	renhelf)						

bserved Violations	
otal # 5	
epeated # O	
1:	
1: 7:	
9:	
7:	
3:	
The case of the and of this decrement for any violations that could not be displayed in this case.	

^{&#}x27;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 Name: Taqueria El Indio #3 MT#1174

Establishment Information



Comments/Other Observations Comments Co	stablishment Number: 605309518
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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.

Establishment Name: Taqueria El Indio #3 MT#1174				
Establishment Number: 605309518				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Taqueria El Indio #3 MT#1174						
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Sources						
Source Type:	Source:					
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Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
All critical violations have been corrected.						

Establishment Information