

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit TACOS EL NACHO O Permanent MMobile Establishment Name Type of Establishment 5306 HICKORY HOLLOW PKWY O Temporary O Seasonal Antioch Time in 12:50 PM AM/PM Time out 01:55: PM AM/PM 11/03/2023 Establishment # 605261831 Embargoed 0 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required 级 Yes O No

10	≱ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	Ħ			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	-
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	0	333	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	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	3%	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	Protection from Contamination		
13	0	200	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	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	250	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

OUT=not in compliance COS=correct						
		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	_	

pect	on	R-repeat (violation of the same code provision Compliance Status	Cos	р	W
	OUT	Utensils and Equipment	- 000	Α,	**
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	٦
47	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	ा	ा	-
49	ō	Plumbing installed; proper backflow devices	O	Ō	7
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	*	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	\top		
55	0	Current permit posted	0	0	Г
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	X	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

N/4 Signature of Person In Charge

11/03/2023 bhinares Date Signature of Environmental Health Specialist 11/03/2023 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)) 6153405620 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TACOS EL NACHO
Establishment Number #: 605261831

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)			
Manual dish sink	Bleach					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	36			
Refrigerator	50			
Freezer	0			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beef in food warmer	Hot Holding	159
Chicken in food warmer	Hot Holding	176
Refried beans in food warmer	Hot Holding	163
Tomatos in prep cooler	Cold Holding	43
Minced beef	Cold Holding	50
Pork	Cold Holding	45
Cooked rice in prep cooler	Cold Holding	42
Chicharron in refrigerator	Cold Holding	45
Shredded lettuce in refrigerator	Cold Holding	46

Observed Violations

Total# 15

Repeated #

1: PIC cannot demonstrate knowledge on principles applicable for food preparation.

CA: PIC was trained during inspection.

7: Employee touching tortillas with bare hands

CA: dicussed with PIC on not touching RTE foods with bare hands.

13: Raw meats are stored in same container at cooked meats but in seperate bags.

CA: discussed with PIC that raw meats and cooked meats need to be seperated completely.

13: Raw eggs stored above RTE food.

CA: PIC moved raw eggs to bottom of refrigerator.

20: Chicharron in refrigerator is at 45 degrees

Shredded lettuce in refrigerator at 46 degrees

CA: discussed with PIC that foods need to be 41 degrees or below for cold holding.

20: Raw beef at 48 degrees

Cooked Pork at 45 degrees

CA: discussed with PIC that TCS foods need to be at 41 or below.

20: Refrigerator on mobile truck was at 50 degrees and not able to properly cold hold foods.

CA: a follow up will be conducted within ten days. PIC says it will be repaired or replaced

21: Cooked rice and chicharron stored on prep cooler that was prepared the day before did not have proper date marking.

CA: discussed with PIC proper date marking procedures.

26: Alcohol bottle stored above refrigerator

37: Employee drink stored on top of refrigerator

37: Personal items stored on top of refrigerator.

45: Damaged freezer shelf.

47: Storage shelf under food warmer has dirt build up and also around food warming equipment is dirty.

53: Dirt build up on floors and walls throughout truck

53: Grease and grim from side on side and on top of truck from exhuast

[&]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: TACOS EL NACHO
Establishment Number: 605261831

Comments/Other Observations

- 2: Employee health policy available.
- 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: Employee was not handling food during inspection. Did not observe hand washing.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 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 raw meat cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No TCS foods were cooled during inspection.
- 19: Proper hot holding temperatures were observed.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Missing no smoking sign on Mobile trailer.

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 Name: TACOS EL NACHO			
Establishment Number: 605261831			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information					
Establishment Name: TA	COS EL NACHO				
Establishment Number #:	605261831				
Sources					
Source Type:	Food	Source:	Restaurant depot, Sams		
Source Type:	Water	Source:	City		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				
A splash guard must	be installed by hand si	nk and counter top by next i	nspection.		