



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Establishment Name: TACOS EL NACHO
Address: 5306 HICKORY HOLLOW PKWY
City: Antioch
Inspection Date: 11/03/2023
Time in: 12:50 PM
Time out: 01:55 PM
Risk Category: 01
Purpose of Inspection: Routine

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: Ignacio F.
Date: 11/03/2023
Signature of Environmental Health Specialist: M. Cohen
Date: 11/03/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 # 0

- 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 exhuaust



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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:

***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: Food Source: Restaurant depot, Sams

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

A splash guard must be installed by hand sink and counter top by next inspection.