



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Mar y Tierra Taqueria

Establishment Number #: 605313095

***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)
Three comp sink	Quat	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Avantco Tabletop Cold Well	42
THOMSON RIF	
THOMSON RIC	
WIC	36

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Beef Broth	Hot Holding	146
Chicken in Sauce	Hot Holding	181
Soup with vegetables and meat	Hot Holding	188
Pulled Beef Tacos	Cooking	160
Lettuce (Prepped at 10)	Cold Holding	45
Diced Tomatoes (Prepped at 10)	Cold Holding	45
Beans	Hot Holding	147
Pulled Beef	Hot Holding	186
Rice	Hot Holding	157
Steak	Hot Holding	154
Beans	Cold Holding	40
Raw Chicken	Cold Holding	40
Raw Steak (whole)	Cold Holding	41
Pulled Chciken	Cold Holding	41

### Observed Violations

Total # 7

Repeated # 0

11: Vacuumed packaged fish filets thawing still inside of vacuum packages inside of WIC

13: Shell eggs stored over ready to eat ready to use food items inside WIC; raw chicken and raw beef stored next to each other on shelving in WIC

34: No visible thermometers inside of Hotpoint Chest Freezer, THOMSON RIC/RIF, and GE RIC/RIF

35: Squeeze bottles and food storage containers not labeled with what food items are inside of those bottles and containers

37: Gallon bucket of sea salt stored on the floor under prep table next to three comp sink

43: Plastic spoons and forks stored haphazardly on bar countertop

46: Three comp sink missing drain boards

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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:
- 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 cources
- 10: (NO): No food received during 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

<b>Establishment Information</b>	
Establishment Name:	Mar y Tierra Taqueria
Establishment Number #:	605313095

**Sources**

Source Type:	Food	Source:	PFG SAMS CLUB PRIME MEATS
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

Discussed with PIC proper cooling practices for food items.