

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 16

O Farmer's Market Food Unit Tacos Y Mariscos Lopez Kitchen #1 Establishment Name Permanent O Mobile Type of Establishment 5414 Nolensville Rd. O Temporary O Seasonal Nashville Time in 02:00 PM AM / PM Time out 03:30: PM AM / PM 10/08/2021 Establishment # 605171756 Embargoed 0

O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

115	in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	S=co	recte	d on-si	te duri	ing int	spection R*repe
					Compliance Status	cos	R	WT						Compliance S
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Rehea
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	0	Proper cooking time and
	IN	OUT	NA	NO	Employee Health				17	ō	ō	ō	ō	Proper reheating procedu
2	300	0		_	Management and food employee awareness; reporting	0 0								Cooling and Holding,
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	0	Proper cooling time and t
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	0	Proper hot holding tempe
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	0	0	0		Proper cold holding temp
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and
6	0	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health or
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	
Ŀ			_		alternate procedures followed	_		Щ		IN	OUT	NA	NO	Consur
8	0	×			Handwashing sinks properly supplied and accessible	0 0 2		_2	23	0	ΙoΙ	0		Consumer advisory provi
	-	=	NA	NO				-		_	-	-		food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susce
10	0	0	0	280	Food received at proper temperature	0	0	١. ا	24	0	0	300		Pasteurized foods used;
11	0	×			Food in good condition, safe, and unadulterated	0	0	5		_	Ľ	040		r astear ged roods asea,
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	C
	IN	OUT		NO	Protection from Contamination				25	0	0	X		Food additives: approved
13	0	凝	0		Food separated and protected	0	0	4	26	0	0			Toxic substances properl
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance wit
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance HACCP plan

_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	250	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	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	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	
26	0	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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28		Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	1
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	100	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	_

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
45	Ħ	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	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	凝	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	麗	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	Т		
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	- 100	८।	
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 ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

10/08/2021

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Signature of Person In Charge

ture of Environmental Health Specialist. Date Signal

Date

**** 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 Y Mariscos Lopez Kitchen #1
Establishment Number # 605171756

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.	1
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 (Fahrenhelt)				
3 compartment sink							

Equipment Temperature				
Description Temperature				
Chest freezer	0			
Reach in freezer	10			
Chest freezer	8			
Chest freezer	8			

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Cooked chicken in reach in cooler	Cold Holding	40
Fish in reach in cooler	Cold Holding	41
Shrimp cooled with ice after cooking	Cooling	50
Cooked rice cooling in chest freezer	Cold Holding	97
Sliced ham in walk in cooler	Cold Holding	35
Raw steak in walk in cooler	Cold Holding	36

Observed No. Indiana
Observed Violations
Total # 12
Repeated # 0
8: Missing paper towels at hand sink. CA- replaced
11: Food being prepared out side of back door uncovered, with no hand sink
available. CA- batch cooking only no food is to be prepared out side of kitchen.
13: Raw steak stored over produce in walk in cooler. CA- moved
14: Dishes being washed outside and dried on racks uncovered outside. CA-
must use 3 compartment sink.
29: Water from nonpotable water hose used to fill cooking pots.
36: Door to kitchen propped open.
37: Bagged onions stored on ground in kitchen
43: Single service items stored on ground in storage container.
, , ,
45: Bare wood surfaces throughout kitchen.
49: Missing back flow preventer on attached hose next to mop sink.
50: Warewashing water being dumped into parking lot behind building.
54: Un covered lights in kitchen 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



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Establishment Name: Tacos Y Mariscos Lopez Kitchen #1

Establishment Number: 605171756

Comments/Other Observations

- 2: (IN): An employee health policy is 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.
- 9: Diaz foods
- 10: (NO): No food received during inspection.
- 15: (IN) No unsafe, returned or previously served food served.
- 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.
- 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:

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 Y Mariscos Lopez Kitchen #1				
stablishment Number: 605171756				
omments/Other Observations (cont'd)				
dditional Comments (cont'd)				
ee last page for additional comments.				

Establishment Information

Establishment Name: Tacos Y Mariscos Lopez Kitchen #1						
Establishment Number #: 605171756	Establishment Number # 605171756					
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						

Establishment Information