



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Establishment Name: Tacos Y Mariscos Lopez Kitchen #1
Address: 5414 Nolensville Rd.
City: Nashville
Inspection Date: 10/08/2021
Establishment #: 605171756
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Follow-up Required: Yes
Number of Seats: 16

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: [Signature] Date: 10/08/2021
Signature of Environmental Health Specialist: [Signature] Date: 10/08/2021

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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) |
|--------------------|----------------|-----|---------------------------|
| 3 compartment sink | | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|------------------|---------------------------|
| 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 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.



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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:

***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: Source:

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