

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Taqueria Jalisco Mobile Food Est O Permanent MMobile Establishment Name Type of Establishment 2045 Holbeach Dr O Temporary O Seasonal Address Murfreesboro Time in 02:35 PM AM/PM Time out 03:50: PM AM/PM City 06/02/2023 Establishment # 605312828 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category О3 Follow-up Required 级 Yes O No

10	≱in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	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	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	窓		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2
Ť	IN	_	NA	NO	Approved Source	Ť	Ť	-
9	黨	0		_	Food obtained from approved source	0	0	
10	0	0	0	38	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	0	Ж	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	333	0			Proper disposition of unsafe food, returned food not re-	0	0	2

_	Compliance Status							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	X	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	200	*
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used		0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

PRACTICES

			G00		
		OUT=not in compliance COS=con			
	Lave	Compliance Status	cos	ĸ	W
	OUT		-	_	
28	0		0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	180	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	1300	Gloves used properly	0	0	1

specti	ion	R-repeat (violation of the same code provision		_				
		Compliance Status	cos	R	WT			
	OUT Utensiis and Equipment							
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	0	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	2			
49	0	Plumbing installed; proper backflow devices	0	0	2			
50	0	Sewage and waste water properly disposed	0	0	2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	0	Physical facilities installed, maintained, and clean	0	0	1			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items						
55	0	Current permit posted	ि	0	0			
56	张	Most recent inspection posted	0	0	۰			
		Compliance Status	YES	NO	WT			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 100	0				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0				

ion report in a conspicuous manner. You have the right to request a h ten (10) days of the date of the s 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

MC

06/02/2023

06/02/2023

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6158987889 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taqueria Jalisco Mobile Food Est Establishment Number # | 605312828

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 comp sink	Cl	300				

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Fridge	42						
-							

Food Temperature Description	State of Food	Temperature (Fahrenheit
Diced tomatoes prep cooler prepped 5hrs ago	Cooling	60
Pico de gallo prep cooler prepped 5 hrs ago	Cooling	58
Refried beans prep cooler	Cold Holding	42
Cooked pork ric	Cold Holding	39
Chicken ric cooked 1 hr ago	Cooling	100
Ground beef steam well	Hot Holding	160
Refried beans steamwell	Hot Holding	158

Observed Violations
Total # 9
Repeated # ()
C. Observed employee handle dirty week rea then recurred food propositional

- 6: Observed employee handle dirty wash rag then resume food prep without washing hands first. Op used hand sanitizer instead of washing hands properly. Discussed proper hand washing procedures and will send fact sheets.
- 14: Chlorine reading was to toxic. 3 comp sink was labeled to wash, rinse, and sanitize, however, the sanitizer was in the wash compartment and no soapy water was in the 3rd compartment. Discussed proper chlorine reading and 3 comp set up.
- 18: Pico de gallo and diced tomatoes prepped from ambient temp not within proper cooling range. Pic stated both were prepped 5 hours ago. Discussed proper cooling range and better cooling methods.
- 21: Chirzo in prep cooler was dated from 5/22/23, well past the 7 days mark. Pic stated it was cooked 2 days ago and properly labeled it. Discussed proper date marking. This violation has been noted on 3 consecutive inspections and permit could be up for possible revocation. Will discuss a food safety plan and send food safety fact sheets.
- 39: Multiple wiping cloths stored on food prep tables and not stored in a santi bucket.
- 41: Knives for food prep and utinsils for prep cooler foods stored in room temp water.
- 44: Observed employee change multiple tasks and resume food prep without changing gloves and washing hands.
- 46: No chlorine test strips were available on unit.
- 56: Most recent inspection not posted. Inspection from April 2022 is posted.

[&]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: Taqueria Jalisco Mobile Food Est

Establishment Number: 605312828

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness. Will send policy
- 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.
- 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 food 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 19: See food temps
- 20: See food temps
- 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.
- 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.

Stablishment Name: Taqueria Jalisco Mobile Food Est Stablishment Number: 605312828	
Comments/Other Observations (cont'd)	
Johnnestas Other Observations (Cont. d)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor Establishment Name:	mation aqueria Jalisco Mobile	Food Est	
Establishment Number #:	605312828	Toou Est	
Sources		_	
Source Type:	Food	Source:	Panchos food in nashville
Source Type:	Water	Source:	Murfreesboro city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		
Martinezmarely@yr	nail.com		
	possible revocation du		rity item violations have been corrected. discuss a food safety plan and send