



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Taqueria Jalisco Mobile Food Est
Address: 2045 Holbeach Dr
City: Murfreesboro
Inspection Date: 06/02/2023
Time in: 02:35 PM
Time out: 03:50 PM
Risk Category: 03
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: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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, and 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and 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: 06/02/2023
Signature of Environmental Health Specialist: [Signature] Date: 06/02/2023



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 # 0

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 too 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 sanitizing bucket.

41: Knives for food prep and utensils 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.



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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.

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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: Panchos food in nashville

Source Type: Water Source: Murfreesboro city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Martinezmarely@ymail.com

I will be back within 10 days for a follow-up inspection to verify all priority item violations have been corrected. Permit will be up for possible revocation due to repeat violations. Will discuss a food safety plan and send applicable food safety fact sheets.