



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Mar y Tierra Taqueria
Address: 1960 Murfreesboro Rd.
City: Lebanon
Inspection Date: 01/23/2024
Risk Category: 03
Number of Seats: 48

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, 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.

Signature of Person In Charge: [Signature] Date: 01/23/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/23/2024

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)
3 comp sink	Qa	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic	38
Makeline pc	40
Fridge	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice steam table	Hot Holding	154
Salsa wic	Cold Holding	40
Raw fish wic	Cold Holding	39
Tamales wic	Cold Holding	39
Diced tomato makeline pc	Cold Holding	41
Shredded lettuce makeline pc	Cooling	49
Cooked beef pot on stove reheating 2+ hours	Reheating	117
Cooked ground beef fridge	Cold Holding	38
Cooked pork fridge	Cold Holding	40

Observed Violations

Total # 6

Repeated # 0

14: 3 comp sink set up with 0ppm sanitizer. Cos by pic having employee drain and reset up sani comp to have 400 ppm Qa.

17: Cooked beef in pot on stove has been reheating since earlier this morning temped 117F. Cos by embargoing 2lbs and discussing reheating previously cooked foods to 165F sithin 2 hours then hot holding at 135F or higher.

21: Cooked beef in wic stored in pan labeled "pastor" and no date mark. Pic stated it was not pastor and was likely prepped yesterday. Cos by embargoing 3lbs and discussing date marking all ready to eat/cooked foods kept longer than 24 hours.

31: Deep pans of cooked pork and beef stored in wic tightly covered. Food was just cooked and temped 160F+. Discussed using shallow pans and only partially covering food to accelerate cooling.

37: Mesh bag of onions stored directly on floor in wic.

51: No paper towels in mens restroom



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic has knowledge
- 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: Observed employees wash hands
- 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: No cooking observed during inspection
- 18: Shredded lettuce in makeline cooler was prepped 2 hours ago. See temp log.
- 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: Water Source: City

Source Type: Source:

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Source Type: Source:

Additional Comments