



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name Taco Mel Type of Establishment Farmer's Market Food Unit Permanent Mobile
 Address 5704 Marlin Rd Temporary Seasonal
 City Chattanooga Time in 11:40 AM AM / PM Time out 12:00 PM AM / PM
 Inspection Date 07/11/2024 Establishment # 605314055 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats _____

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.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input checked="" type="radio"/>	<input type="radio"/>					5
Employee Health							
2	<input checked="" type="radio"/>	<input type="radio"/>					5
3	<input checked="" type="radio"/>	<input type="radio"/>					5
Good Hygienic Practices							
4	<input checked="" type="radio"/>	<input type="radio"/>					5
5	<input checked="" type="radio"/>	<input type="radio"/>					5
Preventing Contamination by Hands							
6	<input checked="" type="radio"/>	<input type="radio"/>					5
7	<input checked="" type="radio"/>	<input type="radio"/>					5
8	<input checked="" type="radio"/>	<input type="radio"/>					2
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>					5
10	<input checked="" type="radio"/>	<input type="radio"/>					5
11	<input checked="" type="radio"/>	<input type="radio"/>					5
12	<input checked="" type="radio"/>	<input type="radio"/>					5
Protection from Contamination							
13	<input checked="" type="radio"/>	<input type="radio"/>					4
14	<input checked="" type="radio"/>	<input type="radio"/>					5
15	<input checked="" type="radio"/>	<input type="radio"/>					2

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="radio"/>	<input type="radio"/>					5
17	<input checked="" type="radio"/>	<input type="radio"/>					5
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input checked="" type="radio"/>	<input type="radio"/>					5
19	<input checked="" type="radio"/>	<input type="radio"/>					5
20	<input checked="" type="radio"/>	<input type="radio"/>					5
21	<input checked="" type="radio"/>	<input type="radio"/>					5
22	<input checked="" type="radio"/>	<input type="radio"/>					5
Consumer Advisory							
23	<input checked="" type="radio"/>	<input type="radio"/>					4
Highly Susceptible Populations							
24	<input checked="" type="radio"/>	<input type="radio"/>					5
Chemicals							
25	<input checked="" type="radio"/>	<input type="radio"/>					5
26	<input checked="" type="radio"/>	<input type="radio"/>					5
Conformance with Approved Procedures							
27	<input checked="" type="radio"/>	<input type="radio"/>					5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input checked="" type="radio"/>						1
29	<input checked="" type="radio"/>						2
30	<input checked="" type="radio"/>						1
Food Temperature Control							
31	<input checked="" type="radio"/>						2
32	<input checked="" type="radio"/>						1
33	<input checked="" type="radio"/>						1
34	<input checked="" type="radio"/>						1
Food Identification							
35	<input checked="" type="radio"/>						1
Prevention of Food Contamination							
36	<input checked="" type="radio"/>						2
37	<input checked="" type="radio"/>						1
38	<input checked="" type="radio"/>						1
39	<input checked="" type="radio"/>						1
40	<input checked="" type="radio"/>						1
Proper Use of Utensils							
41	<input checked="" type="radio"/>						1
42	<input checked="" type="radio"/>						1
43	<input checked="" type="radio"/>						1
44	<input checked="" type="radio"/>						1

Compliance Status					COS	R	WT
OUT							
Utensils and Equipment							
45	<input checked="" type="radio"/>						1
46	<input checked="" type="radio"/>						1
47	<input checked="" type="radio"/>						1
Physical Facilities							
48	<input checked="" type="radio"/>						2
49	<input checked="" type="radio"/>						2
50	<input checked="" type="radio"/>						2
51	<input checked="" type="radio"/>						1
52	<input checked="" type="radio"/>						1
53	<input checked="" type="radio"/>						1
54	<input checked="" type="radio"/>						1
Administrative Items							
55	<input checked="" type="radio"/>						0
56	<input checked="" type="radio"/>						0
Compliance Status							
Non-Smokers Protection Act							
57	<input checked="" type="radio"/>						0
58	<input checked="" type="radio"/>						0
59	<input checked="" type="radio"/>						0

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-701, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 07/11/2024 Signature of Environmental Health Specialist [Signature] Date 07/11/2024

**** 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: Taco Mel
 Establishment Number #: 605314055

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)
Triple sink	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Butter	Cold Holding	40



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy posted.
- 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: Proper handwashing observed.
- 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: Food obtained from approved 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures observed.
- 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.
- 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.

Establishment Information

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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: Rojas

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments