

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

03/17/2022 Establishment # 605248918 Embargoed 0 Inspection Date

El Trompo Taco Shop

Hendersonville

115 Walton Ferry Rd Ste 9

O Preliminary O Consultation/Other

Time in 11:50; AM AM / PM Time out 11:53; AM

∰ Follow-up Purpose of Inspection Routine O Complaint О3

Number of Seats 76 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=co	mecte	d on-si	te duri	ng ins	pection		
					Compliance Status	cos	R	WT						Compli		
	IN	оит	NA	NO						IN	оит	NA	NO	Cooking and Contr		
1	盔	0			Person in charge present, demonstrates knowledge, and oo o s			16	0	0	0	XX.	Proper cooking ti			
Н	IN	OUT	NA	NO	Employee Health			17	ō	ŏ	ō	8	Proper reheating			
2	700	0		_	Management and food employee awareness; reporting	ा ।		ाठा						Cooling and H		
3	寒	0			Proper use of restriction and exclusion	0 0 5			IN	ОUТ	NA	NO	a			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling tin		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	窓	0	0	0	Proper hot holdin		
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0		Proper cold holdi		
	IN	OUT	NA	NO	Preventing Contamination by Hands			Preventing Contamination by Hands				0	0	746	0	Proper date mark
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public		
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	Tittle da di public		
Ŀ	-				alternate procedures followed	_		\Box		IN	OUT	NA	NO			
8	黑	0			Handwashing sinks properly supplied and accessible	0 0 2		23	0	ا ہ ا	M		Consumer adviso			
		OUT	NA	NO	Approved Source	-			0.1.0.1			_	-			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly		
10	0	0	0	100	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteurized food		
11	×	0			Food in good condition, safe, and unadulterated	0 0 5		000		l ° I	-	Ŭ	Ŭ	000		r disteur ged 1000
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO			
	IN	OUT	NA	NO	Protection from Contamination				25		0	-XX		Food additives: a		
13	×	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma		
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan		

					Compliance Status	cos	R	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	*
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	282	0	Proper date marking and disposition	0	0	*
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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed		0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h in (10) days of the date of the

03/17/2022

03/17/2022

Signature of Person In Charge

Date

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: El Trompo Taco								
Establishment Number #: 605248918								
NSPA Survey - To be completed if Age-restricted venue does not affirmatively rest		r 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	s in non-enclosed areas are	not completely remove	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info			1					
Machine Name	Sanitizer Type	PPM	Temperature (Fai	irenheit)				
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
			,					
Food Temperature								
Description		State of Food	Temperature (Fah	renhelt)				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



1: 2: 3: 4: 5:	
Comments/Other Observations 1: 2: 3: 4: 5:	
Comments/Other Observations 1: 2: 3: 4: 5: 6: good bandwashing procedures, went over proper procedures with employees	
1: 2: 3: 4: 5:	
2: 3: 4: 5: 6: good bandwashing procedures, went over proper procedures with employees	
3: 4: 5: 6: good handwashing procedures, went over proper procedures with employees.	
4: 5: 6: good handwashing procedures, went over proper procedures with employees	
5: 6: good handwashing procedures, went ever proper procedures with employees	
6: good handwashing procedures, went over proper procedures with ampleyoes	
o. good nandwashing procedures, went over proper procedures with employees.	
violation corrected same day	
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17. 10·	
7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26:	
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27: 57:	
58:	
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Ad	dit	ional	Comr	nents

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 Name: El Trompo Taco Shop					
Establishment Number: 605248918					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Inform	nation	
	Trompo Taco Shop	
Establishment Number #:	605248918	
Sources		
Source Type:		Source:
Additional Comme	nts	