

Establishment Name

Address

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit O Permanent MMobile

Type of Establishment 5414 NOLENSVILLE PK

O Temporary O Seasonal

O Yes 疑 No

SCORE

Nashville Time in 12:40 PM AM / PM Time out 12:55; PM AM / PM City Inspection Date

05/16/2023 Establishment # 605310576 Embargoed 0

Tacos Y Mariscos Lopez MT#778

∰ Follow-up O Preliminary Purpose of Inspection Routine O Complaint O Consultation/Other О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IB	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	S <u>=∞</u>	rrecte	d on-si	te duri	ing ins	spection
_		_	_	_	Compliance Status	cos	R	WT	$\perp$	_	_	_	_	
	IN	OUT	NA	NO	Supervision		_	Щ		IN	оит	NA	NO	Coo
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	XX.	Proper
	IN	OUT	NA	NO	Employee Health				17	280	0	0	õ	Proper
2	300	0		_	Management and food employee awareness; reporting	0	0	П						Cooli
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	ОUТ	NA	NO	Good Hygienic Practices				18	0	0	×	0	Prope
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0	Proper
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1°1	20	245	0	0		Proper
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	0	126	Proper
6	黨	0		0	Hands clean and properly washed	0	0	П	22	0	0	×	0	Time a
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	] 5	L.		_		_	11176 4
	-				alternate procedures followed	_	_	Ш		IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	lol	0		Consu
		OUT	NA	NO	Approved Source	<u> </u>	_	-			_	_		food
9	200	0			Food obtained from approved source	0	0	J		IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	] . I	24	0	0	333		Paste
11	×	0			Food in good condition, safe, and unadulterated	0	0	] 5 [	-		_	(40)		rasie
12	M	0	0	0	Required records available: shell stock tags, parasite	0	0	1 <b>I</b>		IN	оит	NA	NO	
		OUT	-	110	destruction	_	_	щ	2.5	_	-	-		
	IN	ОИТ	NA	NO	Protection from Contamination		_	_	25	_	0	巡	J.	Food a
13	~	_	0		Food separated and protected	0	0	4	26	-	0			Taxic s
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	•
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compl

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	0	×	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	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	L.
29		Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	7
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
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	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	Г
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	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h n (10) days of the date of the

> 05/16/2023 Signature of Environmental Health Specialist Date

05/16/2023

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Tacos V Marisco									
Establishment Name: Tacos Y Mariscos Lopez MT#778									
Establishment Number #:  605310576									
NSPA Survey - To be completed if									
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 inflitrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info	- 4		1						
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)					
Equipment Temperature									
Description			Temperature ( Fahr	renheit)					
Food Temperature									
Food Temperature Description		State of Food	Temperature ( Fahi	renhelt)					

bserved Violations	
otal # 2 epeated # 0	
epeated # 0	
4:	
7:	
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: Tacos Y Mariscos Lopez MT#778							
Establishment Number: 605310576							
Comments/Other Observations							
Comments/Other Observations  1: 2: 3: 4: 5: 6: Discussed propper hand washing. 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: Discussed adding stickers with consumer advisory to menus							
2:							
3:							
4:							
5:							
6: Discussed propper hand washing.							
6:							
7:							
8:							
9:							
10:							
11:							
12.							
13. 1 <i>A</i> :							
14. 15·							
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17:							
18:							
19:							
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23: Discussed adding stickers with consumer advisory to menus 24: 25:							
<b>24</b> :							
25: 25:							
20: 27:							
26: 27: 57: 58:							
57. 50.							
50.							

Additional Comments	
See last page for additional	comments

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Tacos Y Mariscos Lopez MT#778			
Establishment Number: 605310576			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						

Establishment Information