

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

级 Yes O No

02/28/2023 Establishment # 605261831

Time in 01:45 PM AM/PM Time out 02:45: PM AM/PM

Embargoed 0 Inspection Date

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	# -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	346	0			Management and food employee awareness; reporting	0	0	-
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		300	Hands clean and properly washed	0	0	
7	0	×	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

TACOS EL NACHO

Antioch

5306 HICKORY HOLLOW PKWY

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	333		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	0	100			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

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	D R	ΞſΑ	L PRA	CTIC	5.
						inspect	on	
OUT Not Safe Feed and Water OUT OU								
	OUT	Safe Food and Water					OUT	
			_	0	1	45	_	For
					2	40		cor
30			0	0	1	46	508	W
	OUT	Food Temperature Control				140	-	1
24		Proper cooling methods used; adequate equipment for temperature		_		47	0	No
31	١,٠	control	"	۳	'		OUT	Fo coo
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	0	Approved thawing methods used	0	0	1	49	0	Piu
34		11	0	0	1	50	0	Se
	0-0		1	Ť		51	_	
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	28	Phy
36	麗	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	誕	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	題	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56		Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils	$\overline{}$					П
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1			
	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

Signature of Person In Charge

		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	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	0	0	- 3
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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	題	Current permit posted	ि	0	Г
56	3%	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hearing regarding this report by n ten (10) days of the date of the

02/28/2023

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**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TACOS EL NACHO
Establishment Number #: 605261831

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 wenty-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.	
Sarage 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-enciosed 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)			
Manual Dish Sink	Chlorine					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep cooler	40					
Deep freezer						
Refrigerator	60					
Reach in Freezer						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Cooling	132
Cooked green peppers, sitting out	Cooling	81
Beef tongue	Hot Holding	177
Shred chicken	Hot Holding	175
Beans	Hot Holding	165
Shred lettuce	Cold Holding	52
Deli ham	Cold Holding	42
Horchata, deep freezer	Cold Holding	52
Tripe, 2/27, freezer	Cold Holding	30
Milk, refrigerator	Cold Holding	41

Observed Violations Total # 17 Repeated # 7: No gloves present. Employee stated they ran out. CA provide extra supplies 8: Missing splashguard at hand sink with pots of cooked green peppers stored next to sink 8: Hand sink block with ice machine and food container inside sink 13: Raw eggs stored above deli meat and hot dogs in Prep cooler 14: Several knives on wall magnetic not clean and sanitized after use 20: Shred lettuce at 52F in Prep cooler. Must be 41F or below CA move to refrigerator 20: Horchata at 52F placed in deep freezer at the start of inspection after being left out -must be 41F or below and keep in cooler 26: Cleaning spray bottle stored next to bin of raw onions under hotwells 34: No visible working thermometer in deep freezer and Reach in Freezer. Thermometer in refrigerator is not accurate in temp 36: Door prop open 37: Bag of maseca store between burner and hand sink not rolled down or cover 37: Personal items stored with restaurant food items in refrigerator 46: No water to Right faucet Of Manual Dish Sink 53: Grease and grim from side on side and top of truck from exhaust 53: Floors on MT dirty 55: Permit not posted in public view 56: Last inspection not posted

[&]quot;"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



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees stop working on MT during inspection

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- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Stated to be cooling cooked green peppers, sitting out at 81F, for about 40mins to 1hr. Strongly recommend to move items away from hand sink and place in refrigerator or deep freezer to rapidly cool
- 19: See food temps
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Missing no smoking sign on MT

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: TACOS EL NACHO				
Establishment Number: 605261831				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: TACOS EL NACHO						
Establishment Number # 605261831						
Sources						
Source Type: Food	Source:	Sams club, restaurant dept				
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Microwave use to heat up rice to serve.						