



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
68

Establishment Name: TACOS EL NACHO
Address: 5306 HICKORY HOLLOW PKWY
City: Antioch
Inspection Date: 02/28/2023
Time in: 01:45 PM
Time out: 02:45 PM
Risk Category: 01
Purpose of Inspection: Routine

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.)

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, Compliance Status, 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person in Charge: [Signature] Date: 02/28/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/28/2023

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 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)
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 # 0

- 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



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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
- 9:
- 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:

\*\*\*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: Food Source: Sams club, restaurant dept

Source Type: Source:

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Source Type: Source:

Source Type: Source:

**Additional Comments**

Microwave use to heat up rice to serve.