



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name El Bohemio Mobile Food Est Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 462 Sand Hill Rd ☐ Temporary ☐ Seasonal
City La Vergne Time in 03:00 PM AM / PM Time out 03:05 PM AM / PM
Inspection Date 04/01/2024 Establishment # 605321069 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 0

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
					Supervision																								
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O					O					5									
					Employee Health																								
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					O					O					5									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					O					O														
					Good Hygienic Practices																								
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O					O					5									
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O					O														
					Preventing Contamination by Hands																								
6	IN	OUT	NA	NO	Hands clean and properly washed					O					O					5									
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O					O														
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O					O					2									
					Approved Source																								
9	IN	OUT	NA	NO	Food obtained from approved source					O					O					5									
10	IN	OUT	NA	NO	Food received at proper temperature					O					O														
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O					O					5									
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O					O														
					Protection from Contamination																								
13	IN	OUT	NA	NO	Food separated and protected					O					O					4									
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O					O														
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O					O					2									

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	IN	OUT	NA	NO	Proper cooking time and temperatures					O					O					5				
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					O					O									
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	IN	OUT	NA	NO	Proper cooling time and temperature					O					O					5				
19	IN	OUT	NA	NO	Proper hot holding temperatures					O					O									
20	IN	OUT	NA	NO	Proper cold holding temperatures					O					O									
21	IN	OUT	NA	NO	Proper date marking and disposition					O					O									
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					O					O					4				
					Consumer Advisory																			
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					O					O					5				
					Highly Susceptible Populations																			
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					O					O					5				
					Chemicals																			
25	IN	OUT	NA	NO	Food additives: approved and properly used					O					O					5				
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					O					O									
					Conformance with Approved Procedures																			
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					O					O					5				

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	OUT	Pasteurized eggs used where required						45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
29	OUT	Water and ice from approved source						46	OUT	Warewashing facilities, installed, maintained, used, test strips					
30	OUT	Variance obtained for specialized processing methods						47	OUT	Nonfood-contact surfaces clean					
Food Temperature Control					Physical Facilities										
31	OUT	Proper cooling methods used; adequate equipment for temperature control						48	OUT	Hot and cold water available; adequate pressure					
32	OUT	Plant food properly cooked for hot holding						49	OUT	Plumbing installed; proper backflow devices					
33	OUT	Approved thawing methods used						50	OUT	Sewage and waste water properly disposed					
34	OUT	Thermometers provided and accurate						51	OUT	Toilet facilities: properly constructed, supplied, cleaned					
Food Identification					Administrative Items										
35	OUT	Food properly labeled; original container; required records available						52	OUT	Garbage/refuse properly disposed; facilities maintained					
Prevention of Food Contamination					Non-Smokers Protection Act										
36	OUT	Insects, rodents, and animals not present						53	OUT	Physical facilities installed, maintained, and clean					
37	OUT	Contamination prevented during food preparation, storage & display						54	OUT	Adequate ventilation and lighting; designated areas used					
38	OUT	Personal cleanliness													
39	OUT	Wiping cloths: properly used and stored						55	OUT	Current permit posted					
40	OUT	Washing fruits and vegetables						56	OUT	Most recent inspection posted					
Proper Use of Utensils					Compliance Status										
41	OUT	In-use utensils; properly stored													
42	OUT	Utensils, equipment and linens; properly stored, dried, handled						57	OUT	Compliance with TN Non-Smoker Protection Act					
43	OUT	Single-use/single-service articles; properly stored, used						58	OUT	Tobacco products offered for sale					
44	OUT	Gloves used properly						59	OUT	If tobacco products are sold, NSPA survey completed					

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 68-1-703, 68-1-704, 68-1-705, 68-1-711, 68-1-715, 68-1-716, 4-5-329.

Signature of Person In Charge 04/01/2024 Date Signature of Environmental Health Specialist 04/01/2024 Date

**** 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: El Bohemio Mobile Food Est

Establishment Number #: 605321069

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations**Total #** 3**Repeated #** 0

36:

37:

55:

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Comments/Other Observations

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***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

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Additional Comments