TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISUMENT INSBEC

SCORE

18/2.20

	AGRIC	17	")諸			FOOD SERV	ICE ESTA	BL	151	1 M B			121	PEG					
R.	A CONTRACT OF A																		
Establishment Name			TAQUERIA LA DELICIA - MOBILE O Farmer's Market Food Unit Type of Establishment Mobile							O Remanent Wittehile	ç	2							
					3001 Ros	sville Blvd.					_	Ту	be of E	Establi	shme		L	J	
Add	ress										_					O Temporary O Seasonal			
City					Chattanoo	oga	Time in	01	L:0	5 F	<u>'M</u>	_ A	M / PI	M Tir	me o	ut 01:45: PM АМ/РМ			
Insp	ectio	on Da	ate		11/29/2	023 Establishment #	60531020	7			Emba	irgoe	d 0)					
			spect		Routine	O Follow-up	O Complaint			O Pr			-		0.00	nsuitation/Other			
					_						ç-101 T 101 T	any.							
Risi	: Cat	tegor		_	01	X 2	03	-		O 4	_					up Required O Yes 🕱 No Number of S		_	
				as c	ontributing f	actors in foodborne ill	ness outbreak	s. P	ubli	c Hea	alth	Inte	rven	tions	are	d to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
						FOODBORN	IE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
		(1	urik de	lgna	ted compliance s	status (IN, OUT, NA, NO) for e	ach numbered Hen	. For	ltem	mark	ed OL	л, н	ark Ci	35 or R	for e	ach item as applicable. Deduct points for category or subcat	egory.))	
IN	⊧in c	ompi	ance			pliance NA=not applicable ompliance Status	NO=not observe		R		S=cor	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		PT	WT
h	IN	OUT	NA	NO		Supervision		000	~							Cooking and Reheating of Time/Temperature	000	~ 1	
H					Person in char	ge present, demonstrates k	nowledge, and	0				IN		NA	NO	Control For Safety (TCS) Foods			
1	嶌 IN	0		110	performs duties	5	• ·	0	0	5		0	0		Š	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2			NA	NO	Management a	Employee Health ind food employee awarene	ss; reporting	0	0		"	0	0	0		Cooling and Holding, Date Marking, and Time as		0	
	黨	0	1		Proper use of r	restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA			Good Hygienic Practice						0	0	0		Proper cooling time and temperature	0	0	
4	黨	0				tasting, drinking, or tobacco rom eyes, nose, and mouth	use	0	0	5	19	22	8	0	0	Proper hot holding temperatures Proper cold holding temperatures		00	
\square	IN		NA	NO	Prev	enting Contamination by	y Hands	Ŭ			21	1		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
6	嵐	0		0		nd properly washed		_	0		22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	alternate proce	contact with ready-to-eat for dures followed	ids of approved	0	0	°		IN	OUT		NO	Consumer Advisory			
8	N IN	0	NA	-		sinks properly supplied and	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
9	嵐	0	NA	NO	Food obtained	Approved Source from approved source		0	0			IN	OUT		NO	food Highly Susceptible Populations			
10	0		0	×	Food received	at proper temperature		0	0		24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	×	0		_		ondition, safe, and unadulte ds available: shell stock tag		0	0	5	-	_					-	-	-
12	0	0	×	0	destruction			0	0		~	IN	OUT			Chemicals			
13	IN S	0	NA	NO		d and protected	tion	0	0	4		0 実	6	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
13 14	X	Ō				urfaces: cleaned and saniti	zed		Ō	5		IN		NA	NO	Conformance with Approved Procedures		-	
15	X	0			Proper disposit served	tion of unsafe food, returned	food not re-	0	0	2	27	0	0	12		Compliance with variance, specialized process, and HACCP plan	0	0	5
									-			_	_	_			_		
L				Goo	d Retail Prac	ctices are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
								GOO	DR	Πr.\	L PR	AG	fice:	5					
F				00	T=not in complian	ce Impliance Status	COS=corre	cled o	R	during WT	inspe	ction				R-repeat (violation of the same code provision) Compliance Status	Cos	R	WT
	_	OUT			54	fe Food and Water						0	TUK			Utensils and Equipment			
	8				ed eggs used with tice from appro-			8	0	1	4	5				property designed, and used	0	0	1
	0	0	Varia	nce o	obtained for spe	cialized processing method	\$	ŏ	ŏ	1	4	6				g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_			Temperature Control	a home contract				4	_	-			ntact surfaces clean	0	0	1
3	1	0	contr		owing methods u	sed; adequate equipment fo	a temperature	0	0	2	F	_	UT	-0-1100	a-cor	Physical Facilities		-	
3	_					d for hot holding			0		4					i water available; adequate pressure	0		2
	3 4	0			thawing method eters provided a			0	0	1	4					stalled; proper backflow devices	0	0	2
	-	OUT		100110		ood identification		Ŭ		-	5		-			es: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	prop	erly labeled; ori	ginal container; required rec	ords available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
H		OUT	-		Preventio	on of Food Contaminatio	in .			-	5	3	o P	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and anin	nals not present		0	0	2	5	4	0 4	dequa	de ve	entilation and lighting; designated areas used	0	0	1
3	7	鬣	Cont	amina	ation prevented	during food preparation, sto	rage & display	0	0	1		0	тл			Administrative Items			
3	8	0	Pers	onal o	leanliness			0	0	1	5	5	0	Jurrent	pern	nit posted	0	0	
3	9	Ô	Wipi	ng clo	ths; properly us			0	0	1	5					inspection posted	0	0	0
\vdash	0	O TUO		ning f	ruits and vegeta	per Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	_	2	In-us		nsils; properly s	tored			0		5					with TN Non-Smoker Protection Act	X	0	
	2	0	Uten	sils, e	equipment and li	inens; properly stored, dried		0	0	1	5	8				oducts offered for sale	0	0	0
4	3 4				ed properly	articles; properly stored, us	00		0		6	×	1	0080	oo pr	roducts are sold, NSPA survey completed	0	-	
_																			

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. 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 68-14/02-5-14-706, 68-14-708, 68-14-709, 68-14-716, 64-5-329.

indrove stores and us on the stores	Co, epiterica, epiterica, epiteriti, epiteriti, epiteriti, epiteriti, echada.	\sim	
M	11/29/2023		11/29/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

++++ Add	ditional food safety information can be found on our website, h	http://tn.gov/health/article/eh-foodservic	e ****
E	Eroo food cafatu training classes are available each mon	ath at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	th at the county health department.	RDA 629
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: TAQUERIA LA DELICIA - MOBILE Establishment Number #: 605310207

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)						
Triple sink	CI	100							

Equipment Temperature		
Description	Temperature (Fahrenheit)	

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit		
Pork	Cold Holding	38		
Raw chicken	Cold Holding	39		
Raw steak	Cold Holding	40		
Rice	Hot Holding	145		
Beans	Hot Holding	156		

Observed	Violations	ï
----------	------------	---

Total # 2

Repeated # ()

37: Soaking potatoes sitting in front of handsink uncovered. Must be stored away from contaminates or have a lid to prevent waste water from contaminating.41: Scoop in dry spices. All scoops must be stored properly to prevent contamination.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: TAQUERIA LA DELICIA - MOBILE

Establishment Number : 605310207

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Illness policy posted.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Hands properly washed by employees.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food is from an approved source.

- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No food cooking during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 19: Please see temperatures.
- 20: Please see temperatures.
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:
- 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.

Establishment Information

Establishment Name: TAQUERIA LA DELICIA - MOBILE Establishment Number : 605310207

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: TAQUERIA LA DELICIA - MOBILE Establishment Number #: 605310207

Sources		
Source Type:	Source:	

Additional Comments