



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 100

Establishment Name Taco Mel Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 2193 Park Drive ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 12:25 PM AM / PM Time out 12:55 PM AM / PM  
Inspection Date 01/20/2023 Establishment # 605314055 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									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="checkbox"/>	<input type="checkbox"/>						5												
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting					<input type="checkbox"/>	<input type="checkbox"/>						5												
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use					<input type="checkbox"/>	<input type="checkbox"/>						5												
5	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed					<input type="checkbox"/>	<input type="checkbox"/>						5												
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="checkbox"/>	<input type="checkbox"/>																		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible					<input type="checkbox"/>	<input type="checkbox"/>						2												
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source					<input type="checkbox"/>	<input type="checkbox"/>						5												
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature					<input type="checkbox"/>	<input type="checkbox"/>																		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated					<input type="checkbox"/>	<input type="checkbox"/>																		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated and protected					<input type="checkbox"/>	<input type="checkbox"/>						4												
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized					<input type="checkbox"/>	<input type="checkbox"/>						5												
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served					<input type="checkbox"/>	<input type="checkbox"/>						2												

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures					<input type="checkbox"/>	<input type="checkbox"/>						5							
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding					<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time and temperature					<input type="checkbox"/>	<input type="checkbox"/>						5							
19	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures					<input type="checkbox"/>	<input type="checkbox"/>													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures					<input type="checkbox"/>	<input type="checkbox"/>													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition					<input type="checkbox"/>	<input type="checkbox"/>													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records					<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Consumer Advisory																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw and undercooked food					<input type="checkbox"/>	<input type="checkbox"/>						4							
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered					<input type="checkbox"/>	<input type="checkbox"/>						5							
	IN	OUT	NA	NO	Chemicals																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used					<input type="checkbox"/>	<input type="checkbox"/>						5							
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified, stored, used					<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan					<input type="checkbox"/>	<input type="checkbox"/>						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			Compliance Status		
					OUT			OUT		
					Safe Food and Water			Utensils and Equipment		
28										
29										
30										
					Food Temperature Control			Physical Facilities		
31										
32										
33										
34										
					Food Identification			Administrative Items		
35										
					Prevention of Food Contamination			Compliance Status		
36										
37										
38										
39										
40										
					Proper Use of Utensils			Non-Smokers Protection Act		
41										
42										
43										
44										

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 68-14-101, 68-14-102, 68-14-103, 68-14-104, 68-14-105, 68-14-106, 68-14-107, 68-14-108, 68-14-109, 68-14-110, 68-14-111, 68-14-112, 68-14-113, 68-14-114, 68-14-115, 68-14-116, 68-14-117, 68-14-118, 68-14-119, 68-14-120, 68-14-121, 68-14-122, 68-14-123, 68-14-124, 68-14-125, 68-14-126, 68-14-127, 68-14-128, 68-14-129, 68-14-130, 68-14-131, 68-14-132, 68-14-133, 68-14-134, 68-14-135, 68-14-136, 68-14-137, 68-14-138, 68-14-139, 68-14-140, 68-14-141, 68-14-142, 68-14-143, 68-14-144, 68-14-145, 68-14-146, 68-14-147, 68-14-148, 68-14-149, 68-14-150, 68-14-151, 68-14-152, 68-14-153, 68-14-154, 68-14-155, 68-14-156, 68-14-157, 68-14-158, 68-14-159, 68-14-160, 68-14-161, 68-14-162, 68-14-163, 68-14-164, 68-14-165, 68-14-166, 68-14-167, 68-14-168, 68-14-169, 68-14-170, 68-14-171, 68-14-172, 68-14-173, 68-14-174, 68-14-175, 68-14-176, 68-14-177, 68-14-178, 68-14-179, 68-14-180, 68-14-181, 68-14-182, 68-14-183, 68-14-184, 68-14-185, 68-14-186, 68-14-187, 68-14-188, 68-14-189, 68-14-190, 68-14-191, 68-14-192, 68-14-193, 68-14-194, 68-14-195, 68-14-196, 68-14-197, 68-14-198, 68-14-199, 68-14-200, 68-14-201, 68-14-202, 68-14-203, 68-14-204, 68-14-205, 68-14-206, 68-14-207, 68-14-208, 68-14-209, 68-14-210, 68-14-211, 68-14-212, 68-14-213, 68-14-214, 68-14-215, 68-14-216, 68-14-217, 68-14-218, 68-14-219, 68-14-220, 68-14-221, 68-14-222, 68-14-223, 68-14-224, 68-14-225, 68-14-226, 68-14-227, 68-14-228, 68-14-229, 68-14-230, 68-14-231, 68-14-232, 68-14-233, 68-14-234, 68-14-235, 68-14-236, 68-14-237, 68-14-238, 68-14-239, 68-14-240, 68-14-241, 68-14-242, 68-14-243, 68-14-244, 68-14-245, 68-14-246, 68-14-247, 68-14-248, 68-14-249, 68-14-250, 68-14-251, 68-14-252, 68-14-253, 68-14-254, 68-14-255, 68-14-256, 68-14-257, 68-14-258, 68-14-259, 68-14-260, 68-14-261, 68-14-262, 68-14-263, 68-14-264, 68-14-265, 68-14-266, 68-14-267, 68-14-268, 68-14-269, 68-14-270, 68-14-271, 68-14-272, 68-14-273, 68-14-274, 68-14-275, 68-14-276, 68-14-277, 68-14-278, 68-14-279, 68-14-280, 68-14-281, 68-14-282, 68-14-283, 68-14-284, 68-14-285, 68-14-286, 68-14-287, 68-14-288, 68-14-289, 68-14-290, 68-14-291, 68-14-292, 68-14-293, 68-14-294, 68-14-295, 68-14-296, 68-14-297, 68-14-298, 68-14-299, 68-14-300, 68-14-301, 68-14-302, 68-14-303, 68-14-304, 68-14-305, 68-14-306, 68-14-307, 68-14-308, 68-14-309, 68-14-310, 68-14-311, 68-14-312, 68-14-313, 68-14-314, 68-14-315, 68-14-316, 68-14-317, 68-14-318, 68-14-319, 68-14-320.

Signature of Person In Charge Mindy L. G. Date 01/20/2023 Signature of Environmental Health Specialist [Signature] Date 01/20/2023

\*\*\*\* 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**



<b>Establishment Information</b>	
Establishment Name:	Taco Mel
Establishment Number #:	605314055

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Triple sink	QA	200	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Butter	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH  
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FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Taco Mel

Establishment Number : 605314055

**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: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: Proper handwashing observed.
- 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 obtained from 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures observed.
- 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.***

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

**Establishment Information**

Establishment Name: Taco Mel

Establishment Number : 605314055

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

### Establishment Information

Establishment Name: Taco Mel

Establishment Number #:	605314055
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## Sources

Source Type:	Water
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Source: Public

Source Type:	Food
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Source: Gordon's

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***