

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
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O Farmer's Market Food Unit Taco Mamacita Permanent O Mobile Establishment Name Type of Establishment 109 Market St. O Temporary O Seasonal Address Chattanooga Time in 02:30 PM AM / PM Time out 03:30; PM AM / PM City 12/15/2022 Establishment # 605205367 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 145

Follow-up Required

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10	≱in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
					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	380	0			Management and food employee awareness; reporting	0	0	ı .
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	100	0	_		Handwashing sinks properly supplied and accessible	0	0	2
Ť	ÎN	_	NA	NO	Approved Source	_	_	-
9	黨	0			Food obtained from approved source	0	0	$\overline{}$
10	0	0	0	1	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	338	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance Status					COS	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	
	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

		OUT=not in compliance COS=con			
	Levis	Compliance Status	cos	K	W
	OUT	Caro i con ama cimio.	-	_	
28		Pasteurized eggs used where required	10	0	1
29		Water and ice from approved source	0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	238	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	3%	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			_
41	120	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	1
70					

Signature of Person In Charge

specti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W.		
	OUT Utensiis and Equipment						
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.		
47	羅	Nonfood-contact surfaces clean	0	0	-		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	_ :		
49	0	Plumbing installed; proper backflow devices	0	0	-:		
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	١.		
53	2%	Physical facilities installed, maintained, and clean	0	0			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items					
55	0	Current permit posted	0	0	Γ,		
56	0	Most recent inspection posted	0	0	,		
		Compliance Status	YES	NO	W		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 100	0			
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 l ten (10) days of the date of the

> 12/15/2022 Date Signature of Environmental

12/15/2022

Date

\*\*\*\* 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 ) 4232098110 Please call ( to sign-up for a class.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Taco Mamacita
Establishment Number #: 1605205367

I	NSPA Survey – 1	To be comp	leted if #57 is	5 "No"
I	A con-contricted vacuum of	loss not affect	afficially excited the co	case to the

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)				
Dishmachine	Chlorine	50					
Sani bucket	QA	200					
Three comp sink	(	200					

Temperature ( Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pork-hot box	Hot Holding	137
Corn-hot box	Hot Holding	135
Diced tomatoes-prep top	Cold Holding	40
Beef	Reheating	189
Pico de gallo-prep top 2	Cold Holding	37
Chicken	Hot Holding	143
Ground beef	Cooking	160
Coleslaw-small prep unit	Cold Holding	40
Pico-small prep unit	Cold Holding	38
Raw chicken-walk in	Cold Holding	40
Ground beef-walk in	Cooling	39
Pinto beans-walk in	Cold Holding	37

Observed Markets
Observed Violations
Total # 5
37: Discontinue storing squeeze bottle of sour cream on top of shredded lettuce in prep unit. Store in a manner that prevents contamination. 40: Observed avocado cut with sticker still attached and cut through. Either remove sticker prior to washing, or do not cut through sticker to prevent contamination. 41: Knife in "clean" storage area contains food debris. Ensuure knives are cleaned and sanitized prior to placing in "clean" storage area. 47: Clean/sanitize accumulated food debris from can opener blade 53: Flooring in kitchen is in poor repair in several areas- along cookline and by dishmachine. This is allowing water to pool under certain areas. Repair flooring so it is smooth, non absorbant, easily cleanable and durable.

<sup>\*\*\*</sup>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



## Establishment Information

Establishment Name: Taco Mamacita Establishment Number: 605205367

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed proper handwashing 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: (IN) 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Ground beef marked and properly cooling in walk in unit.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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: On menu
- 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.

**5**7:

58:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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 Mamacita	
Establishment Number: 605205367	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional comments.	

Establishment Information									
Establishment Name: Ta	co Mamacita								
Establishment Number #:	605205367								
Sources									
Source Type:	Food	Source:	US Foods						
Source Type:	Water	Source:	Water is from approved source						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								