TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Est	ablis	hme	ent Na	me	Rikos Tacos	Mobile Food Estab	lishme	nt				-				Farmer's Market Food Unit O Permanent 避Mobile		X	K	
	iress				308 Provider	nce Dr					_	Typ	e of E	stabl	shme	O Temporary O Seasonal				
City					Lebanon		Time in	12	2:5	3 F	M	AJ	A/Ph	A Ti	me o	и 02:32; РМ АМ/РМ				
			Doub.o.		04/09/202	4 Establishment # 605														
Insp			Inspec		© TreorLeL ©Routine		Complaint			- O Pr			- °		0.00	nsultation/Other				
				2000	01	102 O3				04	20011001	ary					mber of Se	ata (<u>)</u>	
Risi	K GB	_	-		ors are food prep	aration practices and en	nployee t		vior	8 mo				rep	ortec	to the Centers for Disease Control and	Preventi			
				85 0	ontributing facto											control measures to prevent illness or in	ıjury.			
		0	Hark d	englee	ted compliance status	FOODBORNE ILLN (IN, OUT, HA, HO) for each num										INTERVENTIONS ach liem as applicable. Deduct points for category o	r subcateg	ery.)		
	⊧in ¢	:omp	pliance			e NA=not applicable NO=r liance Status	not observer	d COS	R		\$=cor	recte	d on-si	te dur	ing ins	pection R*repeat (violation of the same con Compliance Status		1)	RT	WT
h	IN	ou	IT NA	NO		Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Tempera				
1	×	0	,		Person in charge pro	esent, demonstrates knowledg	e, and	0	0	5	16	0	0	0	22	Control For Safety (TCS) Foods Proper cooking time and temperatures			от	
2			T NA	NO		Employee Health od employee awareness; repo	dina	0				×				Proper reheating procedures for hot holding		8	ŏ	5
	×		_		Proper use of restric		rung	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Ti a Public Health Control	ime as			
Ħ		ou	IT NA			d Hygienic Practices						0	0			Proper cooling time and temperature		0		_
4	區区	0				g. drinking, or tobacco use yes, nose, and mouth		00	0	5	20	25	<u>意</u> 0	0	0	Proper hot holding temperatures Proper cold holding temperatures		<u>家</u> (0(0	5
6	IN O	00	IT NA		Preventin Hands clean and pre-	g Contamination by Hands operly washed	•	0	0	_		0	0	0		Proper date marking and disposition		0		
7	23	0	_	_		ct with ready-to-eat foods or ap	proved	0	0	5	22	O IN	0 TUO	NA	-	Time as a public health control: procedures and re Consumer Advisory	cords	0	이	
8	0			T NO.	Handwashing sinks	properly supplied and accessib Approved Source	ble	×	X	2	23	0	0	22		Consumer advisory provided for raw and underco	oked	0	ा	4
	嵩	0	>		Food obtained from	approved source		0				IN	OUT	NA	NO	food Highly Susceptible Populations				
10 11	0	8			Food received at pro Food in good condit	oper temperature ion, safe, and unadulterated		00	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offer	red	0	0	5
	0	0		0	Required records av destruction	ailable: shell stock tags, paras	ite	0	0			IN	OUT	NA	NO	Chemicals				
13				_		tion from Contamination		0	0	4		00	0 14	X		Food additives: approved and properly used Toxic substances properly identified, stored, used			읽	5
14	X			-		es: cleaned and sanitized		ŏ	ŏ	5		IN	OUT	NA	NO	Conformance with Approved Procedur		<u> </u>		
15	X	0	>		Proper disposition o served	f unsafe food, returned food no	st re-	0	0	2	27	0	0	\propto		Compliance with variance, specialized process, an HACCP plan	nd	0	0	5
		_		Goo	d Retail Practice	a are preventive measur	ee to co	atrol	1 10.0	inte	due	tion	of p	atho		, chemicals, and physical objects into fo	ode			_
						and protontive measure							-		90114	, chemicale, and physical objects into to				
								600	0.8		- 12 D		11 11 22							
				OU	T=not in compliance		COS=correc		n-site	during			IG R			R-repeat (violation of the same code pro		osl	<u>в</u> Т	WT
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rikos Tacos Mobile Food Establishment Establishment Number # 605314097

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 wenty-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.	
Sarage 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)					
3 comp sink not set up	CI2							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	34			
Ric	38			
Cooler drawer	29			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Steak on grill	Hot Holding	158
Cooked pork cooler drawer	Cold Holding	40
Raw steak cooler drawer	Cold Holding	40
Cut tomatoe on prep cooler	Cold Holding	43
Shredded lettuce prep cooler	Cold Holding	43
Cooked chicken steam well	Reheating	165
Cooked chicken steam well cooked at 12:30	Hot Holding	128
Cooked steak steam well	Hot Holding	157
Raw steak ric	Cold Holding	41
Cooked pork ric	Cold Holding	41

Total # 11 Repeated # ()

6: Employees unable to wash hands due to hand sink being full of dirty containers.

6: Employee removed dirty pans from hand sink with gloves on then continued back to cooking onions on the grill without changing gloves and washing hands. Discussed with employee, employee changed gloves and washed hands.

8: Hand sink being used as storage for dirty pans. Emloyee removed dirty containers from hand sink.

13: Cooked tongue stored in front of raw steak in cooler drawer. Chorizo stored above cooked tongue and pineapple in cooler drawer.

13: Cooked pork stored below raw pork uncovered in ric below prep cooler. Employee properly stored cooked pork above raw pork.

19: Refried beans, cooked rice, consume, steak flank, and ground meat located on steam well is temping between 125-128°F degrees. Food was cooked around 11:00 am. Embargoed food. Steam well water was temping 135°F. Employee turned up heat for steam well. Cooked chicken on steam well temping 128°F, however it was cooked at 12:30 pm. Employee reheated cooked chicken to 165°F and placed back on steam well after steam well was turned up.

26: Spray bottle with green liquid inside not labeled located under 3 comp sink.26: Spray bottle of Windex stored with ketchup, chicken flavoring and canned food. Employee stored Windex away from food products.

37: Bag of radishes and sugar stored on floor.

55: Permit not visible to patrons.

56: Inspection report not completely posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rikos Tacos Mobile Food Establishment

Establishment Number : 605314097

Comments/Other Observations

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

2: Policy 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.

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

9: See food 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.

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 cooking performed at the time of inspection.

17: Employee reheated cooked chicken that was on steam below 135°F, but was cooked at 12:30 pm to 165°F.

18: No cooling at the time of inspection. All tcs food within required cold holding temp. Discussing cooling with operator. 20: All tcs food within the required cold holding temperature.

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection. Employee stated all cooked and ready to eat food is thrown away at the end of the night.

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:

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: Rikos Tacos Mobile Food Establishment Establishment Number : 605314097

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Rikos Tacos Mobile Food Establishment Establishment Number # 605314097

Water	Source:	City
Food	Source:	Sysco, US Foods, Prime Meats, Mid
	Source:	
	Source:	
	Source:	
		Food Source: Source: Source:

Additional Comments

A follow up inspection will be performed within 10 days to verify compliance of all priority item violations. Providing applicable fact sheets to operator regarding observed priority item violations. Discussed implementing a Food Safety Plan (FEP) in order to obtain active managerial control over repeated priority item violations. Advised operator I was available to assist with developing the FSP.