TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

														10		^				
Esta	bis	hmen	t Nar	ne .	I Love Tacos (Mobile)						O Farmer's Market Food Unit O Permanent McDile									
Add	ress				402 N Lovell Avenue									O Temporary O Seasonal			•			
Chattanooga				Chattanooga	Time in	10):1	0 A	١M	AJ	4/P	4 Tir	ne o	ат <u>10:35; AM</u> ам / РМ						
	Inspection Date 11/12/2022 Establishment # 605250139			_			Emba	_												
	Purpose of Inspection KRoutine O Follow-up O Complaint		-		-	elimin		-		0.000	nsultation/Other									
						-				20011001	ary						0			
Risi	Ca	tegor,	r .		O1 X2 ors are food preparation pra	O3 ctices and employee	beha		04	st c	omm	only			up Required O Yes 🕱 No Number of S		<u> </u>	_		
	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 (IH, OUT, HA, NO) for each numbered liam. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																				
IN	⊨in c	ompli			OUT=not in compliance NA=not ap	plicable NO=not observe	ed .		cc						pection R=repeat (violation of the same code provision	on)				
	IN	OUT	NA	NO	Compliance Stat Supervisi		COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT		
	間間	001	non	no	Person in charge present, demon		0	0			IN	OUT	NA	NO	Control For Safety (TCS) Foods					
1		-	NA	NO	performs duties Employee H	lealth	0	0	5		00		0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	읭	5		
	X	0			Management and food employee			0	5	Ë		олт		NO	Cooling and Holding, Date Marking, and Time as		-			
3	黨	0			Proper use of restriction and exclu		0	0	Ľ						a Public Health Control	-	-			
4	X	0	NA		Good Hygionic F Proper eating, tasting, drinking, or		0	0	5		0 溪	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	0			
5		0 OUT	NA		No discharge from eyes, nose, an Preventing Centamin		0	0	<u> </u>		200	00	8	~	Proper cold holding temperatures Proper date marking and disposition	8	8	5		
6	黛	0	10-1	0	Hands clean and properly washed	1	0	0		22		ō	22		Time as a public health control: procedures and records	ō	ŏ			
7	×		0	0	No bare hand contact with ready-t alternate procedures followed	to-eat foods or approved	0	0	°		-	OUT	NA	-	Consumer Advisory	-	- 1			
8		0	NA	NO	Handwashing sinks properly supp Approved Se		0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4		
	黨		_	-	Food obtained from approved sou			0			IN	OUT		NO	Highly Susceptible Populations					
	×		0	<u>×</u>	Food received at proper temperat Food in good condition, safe, and	unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5		
12	0	0	×	0	Required records available: shell : destruction	stock tags, parasite	0	0			IN	OUT	NA	NO	Chemicals					
		OUT	NA	NO	Protection from Co Food separated and protected	ntamination	0	0	4		0 家		X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5		
14	x	ŏ	ŏ		Food-contact surfaces: cleaned a		ŏ	ŏ	5			_	NA		Conformance with Approved Precedures		-			
15	X	0			Proper disposition of unsafe food, served	, returned food not re-	0	0	2	27	0	0	冀		Compliance with variance, specialized process, and HACCP plan	0	0	5		
				Goo	d Retail Practices are preve	entive measures to co								gens	, chemicals, and physical objects into foods.					
				-00	F=not in compliance	COS=corre				L PR			3		R-repeat (violation of the same code provision)					
		0.07			Compliance Statu	18		COS R WT				Ê					Compliance Status	COS	R	WT
2					Safe Food and Wat d eggs used where required	ter	0	0	1	4	_	OT F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1		
2	9 0				ice from approved source btained for specialized processing	methods	8	8	2	\vdash	+	0			and used		\rightarrow	-		
		OUT	_		Food Temperature Co					46 O Warewashing facilities, installed, maintained, used, test strips 47 O Nonfood-contact surfaces clean			0	0	1					
3	1	0	contr		bling methods used; adequate equ	ipment for temperature	0	0	2	4	_	UT	omoo	u-cor	Physical Facilities	0	0	1		
3		-			properly cooked for hot holding thawing methods used		8	8		4					water available; adequate pressure stalled; proper backflow devices	8	읭	2		
	4	0	Then		eters provided and accurate		ŏ	ŏ		5	0 0	o s	ewage	and	waste water properly disposed	0	0	2		
		OUT			Food Identificatio		0			5	_				s: properly constructed, supplied, cleaned	0	0	1		
3	9	O OUT	F000	prop	erly labeled; original container; req Prevention of Feed Conta		0	0	1	5			-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1		
3	6		Insec	ts, ro	dents, and animals not present		0	0	2	5	_				ntilation and lighting; designated areas used	ŏ	ŏ	1		
3	7	0	Cont	amina	tion prevented during food prepara	ation, storage & display	0	0	1	F	0	υт			Administrative items		_			
3	8	0	Pers	onal c	leanliness		0	0	1	5	5 (0 0	ument	pern	nit posted	0	0	_		
3	9 0				ths; properly used and stored ruits and vegetables		0	00		54	6 (D N	lost re	cent	Compliance Status	O YES	0	WT		
		OUT			Proper Use of Uten	sils									Non-Smokers Protection Act					
4	_				nsils; properly stored quipment and linens; properly stor	ed, dried, handled	8	8		5	8				with TN Non-Smoker Protection Act ducts offered for sale	8	0	0		
- 4	_	0	Singl	e-use	/single-service articles; properly st ed properly		0	8	1	58	9				oducts are sold, NSPA survey completed	ō	0			
						10) days may result in susper-			_	servic	0 0151	bliste	nent or	ermit.	Repeated violation of an identical risk factor may result in reven	ation	of you	r food		
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 68-14-700, 68-14-700, 68-14-710																				
		7	C		an		-)			-	/		1	1/1	วเว			
Signature of Person in Charge Date Signature of Environmental Health Specialist Date							Date													

Signature	01	Pen	son	Ш	Charge	

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****	Additional food safety information can be found on our	website,	http://tn.gov/health/article/el	n-foodservice ****

SCORE

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	101023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information						
Establishment Name: I Love Tacos (Mobile)						
Establishment Number #: 605250139						

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
	· · · · · · · · · · · · · · · · · · ·					

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Shredded lettuce	Cold Holding	40
Raw beef	Cold Holding	38
Cooked steak	Hot Holding	171
Cooked chicken	Hot Holding	154

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: I Love Tacos (Mobile)

Establishment Number : 605250139

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: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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: Proper hot holding temperatures observed.
- 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.

Establishment Information							
Establishment Name:	I Love Tacos (Mobile)						
Establishment Number	605250139						

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: I Love Tacos (Mobile)

Establishment Number # 605250139
Sources

Source Type:	Food	Source:	Sams, Costco, Chattanooga
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
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Additional Comments