

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 99

O Farmer's Market Food Unit Condesa Tacos & Tequila Remanent O Mobile Establishment Name Type of Establishment 100 Lowes Rd O Temporary O Seasonal Address Dickson Time in 01:00 PM AM/PM Time out 01:20: PM AM/PM City 03/14/2024 Establishment # 605321345 Embargoed 0 Inspection Date ₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

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О3

Follow-up Required

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

18	4 ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Supervision			
1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health			
2	2 0 0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	۰
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	to discharge from eyes, nose, and mouth		0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×				Handwashing sinks properly supplied and accessible	0	0	2
IN OUT NA NO		NO	Approved Source					
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
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	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15 夏 O			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	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	*
	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

is, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mori	-		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0		
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	:	
32	0	Plant food properly cooked for hot holding	0	0	r	
33	0	Approved thawing methods used	0	0	7	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	T Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	:	
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ	
38	0	Personal cleanliness	0	0	г	
39	0	Wiping cloths; properly used and stored	0	0	_	
40	0	Washing fruits and vegetables	0	0	'	
	OUT Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0		0	0	r	

pecti	on	R-repeat (violation of the same code provision		_				
		Compliance Status	cos	R	W			
	OUT Utensils and Equipment							
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	0	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	-			
49	0	Plumbing installed; proper backflow devices Sewage and waste water properly disposed	0	0	2			
50	0							
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0				
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	0	Physical facilities installed, maintained, and clean	0	0	-			
54	0	Adequate ventilation and lighting; designated areas used	0	0	'			
	OUT	Administrative Items						
55	0	Current permit posted	0	0	П			
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	- 3%	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 h ten (10) days of the date of the

03/14/2024

03/14/2024

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6157975056 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Condesa Tacos	Establishment Information							
COF99194F								
Establishment Number # 605321345								
NSPA Survey - To be completed if								
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 r	Garage type doors in non-enclosed areas are not completely open.							
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed or	ropen.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Dishwasher	CI	100						
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
Food Tomporature								
Food Temperature		State of Food	Tamparatura / Eab	anhalii.				
Food Temperature Description		State of Food	Temperature (Fahr	enhelt)				
		State of Food	Temperature (Fahr	enhelt)				
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		State of Food	Temperature (Fahr	enheit)				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Condesa Tacos & Tequila					
Establishment Number: 605321345					
Comments/Other Observations					
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Dishwasher is sanitizing correctly 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:					
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14: Dishwasher is sanitizing correctly					
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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Condesa Tacos & Tequila Establishment Number: 605321345				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information	
Establishment Name: Condesa Tacos & Tequila	
Establishment Number #. 605321345	
Sources	
Source Type:	Source:
Additional Comments	