

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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J	u	v	п	c

O Farmer's Market Food Unit Taco Mac Permanent O Mobile Establishment Name Type of Establishment 423 Market St. O Temporary O Seasonal Address Chattanooga Time in 12:15 PM AM/PM Time out 01:00: PM AM/PM City 06/02/2022 Establishment # 605222919 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 185

Follow-up Required

O Yes 疑 No

	(MERK designation comparison action (in, cold, no, no) for each manner from the manner cold, mark cold or k for each manner and application. Contact points for category or adoctor or just to the cold of k for each manner cold, and the category of adoctor of the cold, and the category of adoctor of the cold, and the category of adoctor of the category of the category of adoctor of the category of the ca																
IN	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] [Compliance Status	cos	R	٧
Т	IN	OUT	NA	NO	Supervision				1 Г		оит	NA	NO	Cooking and Reheating of Time/Temperature			
-					Dorece is charge research demonstrates impudeday and	-		_	11	IN	1001	NA	NO	Control For Safety (TCS) Foods			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	LЫ	6 💥	10	0	0	Proper cooking time and temperatures	0	0	
-	IN	OUT	NA	NO	Employee Health					7 0		_		Proper reheating procedures for hot holding	ŏ	ŏ	
2	X	_			Management and food employee awareness; reporting	0	О	$\overline{}$	1 1					Cooling and Holding, Date Marking, and Time as		_	
_	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO	a Public Health Control			
_	\rightarrow	_	_					_	I II	+	1	_	100		<u> </u>		_
\perp	IN	OUT	NA	NO	Good Hygienic Practices					8 0	_	0		Proper cooling time and temperature	0	0	
4	巡	0			Proper eating, tasting, drinking, or tobacco use	0	0	- 5		9 🗯	0			Proper hot holding temperatures	0	0	
5	*	0			No discharge from eyes, nose, and mouth	0	0	Ľ		0 2	0	0		Proper cold holding temperatures	0	0	
\Box		-	NA	NO	Proventing Contamination by Hands] [2	1 2	0	0	0	Proper date marking and disposition	0	0	
6		0		0	Hands clean and properly washed	0	0		ll۶	2 0	0	×	0	Time as a public health control: procedures and records	0	0	
7	338	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ						Ľ	ľ	L
_	_		_		alternate procedures followed	_			JL	IN	OUT	NA	NO	Consumer Advisory			
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2] 2	3 35	0	0		Consumer advisory provided for raw and undercooked	0	lo	Г
4		$\overline{}$	NA	NO	Approved Source		_	_	1 1	-	_	_	_	food	_	Ľ	ᆫ
	黨	0			Food obtained from approved source	0	0		НШ	IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at proper temperature	0	0		ΙG	4 0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	Г
11	0	×			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	~	ľ	(40)		Pasieul ged loods used, profiloled loods flot offered		ľ	
12	0	0	×	0	Required records available: shell stock tags, parasite	0	0	1	ΙП	IN	ОИТ	NA	NO	Chemicals			
		_			destruction	-	_	_	ł I	- 0	-	8		Food addition and and assessed	_		_
	_		NA	NO	Protection from Contamination				1 13	5 0	_	350	J. I	Food additives: approved and properly used	0	0	4
	Ŕ	0	0		Food separated and protected	0	_		1 I≧	6 9	_			Toxic substances properly identified, stored, used	0	0	ᆫ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 F	IN	OUT	NA	_				
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	

			GO	D R	ч.	UL I	PRA	TIC	E8			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng in	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	О	1	11	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	0	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				3 L	40	•	vvarewasining racinoes, installed, maintained, dised, test surps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [47	100	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	11	OUT		Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination		\perp	_	4 1	53	3	Physical facilities installed, maintained, and clean	0	0	1
_	-		-		_	4 6					-	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	1 l	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

er. You have the right to request a hearing regarding this report by filing a wr ithin ten (10) days of the date of th

06/02/2022

06/02/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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



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Establishment Name: Taco Mac

Establishment Number # | 605222919

NSPA Survey –	To be c	ompleted	if #57	is "No"
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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)
Dish machine	Chlorine	50	
Sanitizer Bucket	LA	700	

Equipment Temperature					
Description	Temperature (Fahrenheit				

Food Temperature						
State of Food	Temperature (Fahrenheit					
Cold Holding	37					
Hot Holding	158					
Hot Holding	158					
Cold Holding	38					
Cold Holding	35					
Cold Holding	38					
Cooking	179					
Cold Holding	37					
	Cold Holding Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cooking					

Observed Violations						
Total # 3						
Repeated # ()						
11: Dented can observed in dry storage area.						
47: Nonfood-contact surfaces soiled/ dirty.						
53: Ceiling tiles in poor repair in dish area.						

^{***}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 Mac Establishment Number: 605222919

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: Proper hand washing 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: Source approved.
- 10: (NO): No food received during 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 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.

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 Name: Taco Mac	
Establishment Number: 605222919	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: Taco Mac		
Establishment Number #: 605222919		The state of the s
Sources		
Source Type: Water	Source:	Public
Source Type:	Source:	
Additional Comments		