

Establishment Name

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

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0 0 5

O Temporary O Seasonal

O Farmer's Market Food Unit Taco Town Remanent O Mobile Type of Establishment 5425 Hwy 153 Suite 137

Hixson Time in 01:35 PM AM / PM Time out 02:10: PM AM / PM City

09/16/2022 Establishment # 605305740 Embargoed 0 Inspection Date

**K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 45 Risk Category 04 Follow-up Required 级 Yes O No

	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 provisi																
$\perp$	Compliance Status					COS	COS R WT Compliance Status					Compliance Status					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
- 17	610	_	-	_	Person in charge present, demonstrates knowledge, and	_				""	001	160		Control For Safety (TCS) Foods			
1	麗	0			performs duties	0	0	5	16	*	0	0		Proper cooking time and temperatures			
	IN	OUT	NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding			
2	DK	0			Management and food employee awareness; reporting	0	0 0 5		Г					Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0				IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures			
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	_	菜	0		Proper cold holding temperatures			
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 28	0	0	0	Proper date marking and disposition			
6	旗	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records			
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5	$\vdash$		OUT						
8		900			alternate procedures followed	-	- A	-	$\vdash$	_	OUT	NA	NO				
l°		2 OUT		NO	Handwashing sinks properly supplied and accessible  Approved Source	×	0	2	23	翼	0	0		Consumer advisory provided for raw and undercooked food			
9	200	0	Tex.	110	Food obtained from approved source	0	0	$\neg$	Н	IN	ОИТ	NA	-	Highly Susceptible Populations			
10		ŏ	0	3	Food received at proper temperature	ŏ	ŏ		Н	-							
11	300	ŏ	Ť	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	10	0	330		Pasteurized foods used; prohibited foods not offered			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination				25	_	0	- XX		Food additives: approved and properly used			
13	_	0	0		Food separated and protected	0	0	4	26	0	255			Toxic substances properly identified, stored, used			
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan			

	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection 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 Utensils and Equipment				
28	0	Pasteurized eggs used where required	0	О	1	1 Г	45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29		Water and ice from approved source	0	0	2	1 L	40 (60)		constructed, and used		u	'
30	0	Variance obtained for specialized processing methods	0	0	1	1 F	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				1 L	40	•	yvarewasining racinoes, installed, maintained, dised, test surps	_		٠.
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 Г	47 O	Nonfood-contact surfaces clean	0	0	1	
31	١٠	control	١٠	١٩	2	Ιħ		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 ľ	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	ō	Approved thawing methods used	ō	ō	1	1 h	49 Rumbing installed; proper backflow devices		ō	ō	2	
34	0	Thermometers provided and accurate	0	О	1	1 h	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 h	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination				1 t	53 K Physical facilities installed, maintained, and clean		0	0	1	
36	誕	Insects, rodents, and animals not present	0	0	2	][	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	級	Contamination prevented during food preparation, storage & display	0	0	1	1 [	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	1Г	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1Г			YES	NO	WT	
	OUT	Proper Use of Utensiis				1 h	Non-Smokers Protection Act				_	
41	0	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	×	O	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1 [	58		Tobacco products offered for sale	0	0	0
43		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	1 -						

ten (10) days of the date of th

09/16/2022

Date Signature of

09/16/2022

Date

RDA 629

Signature of Person In Charge

PH-2267 (Rev. 6-15)

\*\*\*\* 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.

) 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 Town						
Establishment Number #:	605305740					

ISPA Survey – To be completed if #57 is "No"	
ge-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.	
ge-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.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Dish machine Sani buckets	Chlorine Chlorine	50 400						

Equipment Temperature					
Description	Temperature ( Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Salsa	Cold Holding	41
Gr beef	Hot Holding	156
Chx	Hot Holding	149
Rice	Hot Holding	156
Beans	Hot Holding	149
Beef	Cooking	204
Raw beef Stand up cooler	Cold Holding	44

Observed Violations							
Total # 8							
Repeated # ()							
8: Soap and paper towels not at hand sink.							
20: Stand up cooler holding at 44-48F							
26: Using chlorine in excess of 200 ppm in sanitizer buckets.							
36: Excessive fly activity							
37: Chorizo hanging unprotected in walkin cooler.							
45: Shelving in poor repair - stand up cooler.							
49: Hand sink broken.							
53: Ceiling tiles in poor repair.							

<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 Town
Establishment Number: 605305740

### 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: Observed hand sanitizer
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Approved
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 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.
- 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.

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

Establishment Number: 605305740  Comments/Other Observations (cont'd)  Additional Comments (cont'd)  See last page for additional comments.	Establishment Information	
Establishment Number: 605305740  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Taco Town	
Additional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
and the page for maintenance commence.		
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Establishment Information							
Establishment Name: Taco Town							
Establishment Number #: 60	5305740						
NAME OF THE PARTY							
Sources							
Source Type:	Food	Source:	Adi				
Source Type:	Water	Source:	Hud				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							