TENNESSEE DEPARTMENT OF HEALTH

No. No.	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																			
Elena's Taco Shop					Type of Establishment O Fermer's Merket Food Unit O Mobile									r)					
Address 6105 Highway 70 Temporary O Seasonal																				
City	,				Memphis		Time in	02	2:4	0 P	M	AJ	M/PI	ита	me o	ut 03:00; PM AM / PM				
		on Da	ato.		11/15/202	22_Establishment#						-	d 0							
			spec		O Routine	一 Establishment*	O Complaint	· ·		- O Pre			u <u>-</u>		0.000	nsultation/Other				
					-	-	_				/	ary		-			Number of C	ante	0	
ROS	Risk Category O1 🕱 O3 O4 Follow-up Required O Yes 🕅 No Number of Seats O																			
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
		(He	uric de	algna	ed compliance statu											INTERVENTIONS ach Item as applicable. Deduct points for c	ategory or subcate	gory.	1	
IN	⊧in c	ompii	ance		OUT=not in complian	ce NA=not applicable	NO=not observe				S=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the Compliance Status				WT
	IN	OUT	NA	NO	Comp	Supervision		005	R	w1	h	IN	010	NA	NO	Cooking and Reheating of Time/		cos	ĸ	WT
1	黨	0				resent, demonstrates i	knowledge, and	0	0	5						Control For Safety (TCS)	eods			
-	IN	OUT	NA	NO	performs duties	Employee Health		-		-	16	00	00	0	풇	Proper cooking time and temperatures Proper reheating procedures for hot hold	ng	00	8	5
23	Ř					ood employee awaren	ess; reporting		2	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
3	<u>×</u>	0	NA	NO	,	iction and exclusion of Hygienic Practic	**	0	0	_	18	0	0	0	84	a Public Health Centre Proper cooling time and temperature	al and a second s	0		
4	25	0	-			ng, drinking, or tobacc		0	0		19	家	0	0		Proper hot holding temperatures		0	0	
5	XX IN		NA	-		eyes, nose, and mouth ng Contamination b		0	0	Ľ		12	00	8	0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
6	2	0	1.0-1		Hands clean and p	roperly washed		0	0			õ	ō	x		Time as a public health control: procedur	es and records	ō	ō	
7	83	0	0	0	No bare hand conta alternate procedure	act with ready-to-eat fo is followed	ods or approved	0	0	٩		IN	OUT	NA	-	Consumer Advisory		-	-	
8	1	0	NA	NO	Handwashing sinks	s properly supplied and Approved Source	l accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
	嵩	0			Food obtained from	n approved source		0				IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10 11	0 X	0	0	×	Food received at p Food in good condi	roper temperature ition, safe, and unadult	erated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	ō	×	0		vailable: shell stock ta		0	ō			IN	OUT	NA	NO	Chemicais				
			NA	NO	Protec	tion from Contamin	ation				25	25	0	0		Food additives: approved and properly u		0	0	5
		0			Food separated an Food-contact surfa	d protected ces: cleaned and sanit	ized		8	4	26	<u>災</u> N	O	NA	NO	Toxic substances properly identified, stor Conformance with Approved P		0	0	-
15	_	0	-		Proper disposition	of unsafe food, returne		0	0	2	27	_	0	×		Compliance with variance, specialized pr		0	0	5
	~~	-			served				- 1				_			HACCP plan		-	-	
L				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
				0			008			ц.Ч			1CE	3						
				00	T=not in compliance Comp	liance Status	COS=corre		R		Inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
	8	001		0.0526	Safe F d eggs used where	Food and Water		0	0	-		_	UT	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, proper	vdeeigned	_	_	
1	9	0	Wate	er and	ice from approved	source	4	0	0	2	4	5 (and used	y designed,	0	0	1
- 2	10	OUT		ince d		zed processing methor mperature Control	25	0	0	1	4	6 (o v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
2	и	0			ling methods used;	adequate equipment	for temperature	0	0	2	4	_	-	lonfoo	d-cor	tact surfaces clean		0	0	1
	2	-	contr Plan		properly cooked for	r hot holding			0	1	4		UT D ⊢	lot and	1 cold	Physical Facilities water available; adequate pressure		0	0	2
	3	0	Appr	oved	thawing methods us	sed		0	0	1	4	9 (ΟP	lumbi	ng ins	stalled; proper backflow devices		0	0	2
- 2	14	XX OUT		mom	eters provided and a Food	identification		0	0	1	5	_				waste water properly disposed es: properly constructed, supplied, cleaner	1	0	0	2
-	15		_	i prop		I container; required re	cords available	0	0	1	5	_				use properly disposed; facilities maintaine		0	ō	1
		OUT				f Food Contaminati					5	3 (o P	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	4 0	0 4	dequa	ite ve	ntilation and lighting; designated areas us	ed	0	0	1
1	17	0	Cont	amina	ition prevented duri	ng food preparation, st	orage & display	0	0	1		0	UT			Administrative items				
3	8	0	Pers	onal o	leanliness			0	0	1	5	_				nit posted		0	0	0
_	9 10				ths; properly used a ruits and vegetables				0	1	54	6]]	ŝ N	lost re	cent	inspection posted Compliance Status		O YES	0	WT
-		OUT			Proper	Use of Utensils										Non-Smokers Protection	let			
	1				nsils; properly store	d s; properly stored, drie	d bandled		8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		Ň	읭	0
-	3	0	Sing	e-use	/single-service artic	s, properly stored, une		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ		·
	4				ed properly				0	_										
serv	ice e	stablis	shmer	t perm	sit. Items identified as	constituting imminent h	ealth hazards shall b	e corre	cted is	mmedi	ately	or ope	mation	is shal	l ceas	Repeated violation of an identical risk factor e. You are required to post the food service e	stablishment permit	in a c	onspi	icuous
						ort in a conspicuous man 14-708, 68-14-709, 68-14-7				t a hea	ring r	egard	ing th	is repo	rt by f	lling a written request with the Commissioner	within ten (10) days	of the	date	of this
		Æ	T	_	\mathcal{Q}	5	11/1	5/2	022)			7	\mathcal{T}	Z		1	1/1	5/2	022
Sig	natu	re of	Pers	on In	Charge		ل /ــــ			Date	St	patu	re of	U	enme	ental Health Specialist			5, 6	Date
					-															

**** 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. Please call () 9012229200 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Elena's Taco Shop Establishment Number #: 605222797

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 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.					
	<u> </u>				

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Food Temperature	State of Food	Temperature (Fahrenheit
•		

Observed Violations

Total # 5 Repeated # 0

34: No thermometer at cold holding table by door.

35: Unlabeled containers of food.

39: Wiping cloth stored at hand sink. Please keep in sanitizer bucket.

51: No soap in Men's restroom

56: Most recent inspection not posted.

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Comments/Other Observations		
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5.		

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 Information

Establishment Name: Elena's Taco Shop

Establishment Number: 605222797

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	

Additional Comments

Violation #4 was corrected. Violation #14 was corrected.