

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Taqueria Y Antojitos La Oaxaquena Mobile
Establishment Number #: 605314596

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.	

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)
Makeline (ml)	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shredded lettuce, ml, 3 hr	Cooling	45
Cooked steak, ml, 10min	Cooling	46
Raw chicken, ml, 3 hr	Cooling	45

Observed Violations

Total # 5

Repeated # 0

31:

34:

37:

41:

53:

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Comments/Other Observations

1: Person in charge present and can discuss basic food Safety

La persona a cargo está presente y puede hablar sobre la seguridad alimentaria básica

2:

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18: Foods observed cooling within time and temperature range. Person in charge showed me receipt from having the make line cooler serviced.

Los alimentos observaron el enfriamiento dentro del tiempo y el rango de temperatura. La persona a cargo me mostró la receta de tener el servicio de la línea de refrigeración.

19:

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25:

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

(IN) Todos los artículos venenosos o tóxicos se identifican, almacenan y utilizan correctamente.

27:

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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #:	605314596

Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments

All priority items corrected at time of inspection.

Delivered notice of violation for items 55 and 56