TENNESSEE DEPARTMENT OF HEALTH OOD SERVICE ESTABLISHMENT INSPECTION REPORT

		j,				FOOD SER	VICE ESTA	BL	ISH	IME	INT	11	NSF	PEC	TIC	ON REPO	DRT	sco	RE		
R.																					
Esta	blish	men	t Nar	ne	Taco Towi	n						Tur	o of F	Establi	in lite one of	E Dorma	r's Market Food Unit anent O Mobile	9		$\boldsymbol{\zeta}$	
Add	ress				5425 Hwy	153 Suite 137						тур	e or c	cstabil	snine		orary O Seasonal				
City					Hixson		Time in	02	2:5	0 F	M	A	4 / P1	и ти	me or	03:15	F.				
	ectio	n Da	rte		09/26/2	022 Establishment					Emba	-			110 01	<u> </u>					
			spect		ORoutine	優 Follow-up	O Complaint			_	Mimina				Cor	nsuitation/Other					
Risk	Cat	egon	,		01	80/2	03			04				Fo	low-	up Required	O Yes 蹴 No	Number of 8	Seats	45	5
			isk I		ors are food p	preparation practice	and employee							repo	ortec	to the Cent	ers for Disease Con sures to prevent illn	trol and Preven		_	
						FOODBO	RNE ILLNESS RI	SK F	ACT	ors	AND	PUI	BLIC	HEA	LTH	INTERVENT	IONS				
IN	in co	(Lin mplie		algna		pliance NA=not applicable			llema							ech Item es appl pection	Rerepeat (violation of the		_)	
					Ce	ompliance Status		cos	R	WT		_					liance Status	To ma contrary	cos	R	WT
	_	_	NA	NO	Person in charc	Supervision e present, demonstrater	s knowledge, and			_		IN	OUT	NA	NO	-	nd Reheating of Time strol For Safety (TCS)				
1		0	NA	NO	performs duties			0	0	5	16 17		00	8	-		time and temperatures to procedures for hot hol	dina	0	00	5
	X		nen.	no	Management a	nd food employee aware		0	0		H	IN	олт				Holding, Date Markin		Ľ		
		٥				estriction and exclusion		0	0	<u> </u>							a Public Health Cont	rel			
	_	OUT O	NA			Good Hygionic Practi tasting, drinking, or tobac		0		_	18 19	<u>。</u> 家	00	8			time and temperature sing temperatures		0	0	{
5	24	0	NA	0	No discharge fr	om eyes, nose, and mou	<i>.</i> th	ō	õ	5	20	No.	0	8		Proper cold hol	iding temperatures arking and disposition		0	0	1.
6		0	104			d properly washed	by rianus	0	0		21		0	×			ic health control: procedu	ires and records	0	0	
7	鬣	0	0	0	No bare hand c alternate proce	ontact with ready-to-eat dures followed	foods or approved	0	0	5	-	IN	OUT	NA	-		Consumer Advisory		-	-	
8		<u></u>	NA	NO	Handwashing s	inks properly supplied ar Approved Source		0	0	2	23	×	0	0		Consumer adv food	isory provided for raw an	d undercooked	0	0	4
9	嵐	0				from approved source			0			IN	OUT	NA	NO		hly Susceptible Popul	ations			
10 11		8	0	200	Food received a Food in good of	at proper temperature ondition, safe, and unade	ulterated	8	0	5	24	0	0	x		Pasteurized for	ods used; prohibited food	is not offered	0	0	5
	_	0	×	0	Required recon destruction	ds available: shell stock	tags, parasite	0	0			IN	OUT	NA	NO		Chemicals				
		олт О	NA	NO		tection from Contam i and protected	ination			_	25 26	0	0	X			approved and properly			0	5
14		ő	ö			urfaces: cleaned and sar	nitized		ŏ	5	20	N N	OUT	NA	NO		es properly identified, st ance with Approved		0	0	
	_	٥			Proper disposit served	ion of unsafe food, return	ned food not re-	0	0	2	27	0	0	×		Compliance wit HACCP plan	th variance, specialized	process, and	0	0	5
				Goo	d Retail Prac	tices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals,	and physical objec	ts into foods.			
				01	Tend in complete	**	C08-000				L PR			5				no ondo non inino)			
				00		mpliance Status	COS=com		R		Inspec					Com	repeat (violation of the sa pliance Status	me code provision)	COS	R	WT
2	_	OUT O		eurize	Sat ad eggs used wh	fe Feed and Water		0	0	1			UT F	ood ar	nd no		lis and Equipment surfaces cleanable, prope	rly designed.			
2	_	0	Wate	er and	lice from approv		ods	0	8	2	45	+	× 0	onstru	cted,	and used			0	0	'
	-	OUT				Temperature Control				_	46		_			-	alled, maintained, used, t	est strips	0	0	1
3	1	•••	Prop		oling methods us	sed; adequate equipmen	t for temperature	0	0	2	47	_	O N UT	lonfoo	d-cor	itact surfaces cl	ean ysical Facilities		0	0	1
3	_	0	Plan	t food	property cooked				0	1	48	1	0 H			water available	; adequate pressure			0	2
3	_		<u> </u>		thawing method eters provided a			8	0	1	49	_					ackflow devices operly disposed		0	00	
		OUT	-			ood identification		Ť			51	_	-				structed, supplied, clean	ed		õ	
3			Food	i prop		ginal container; required		0	0	1	52		-	-		,	posed; facilities maintain	ed	0	0	1
	_	OUT S	Incor	de es		n of Food Contamina	tion			-	53 54	-+	-				maintained, and clean	and a	0	0	1
3	-			_	dents, and anim			0	0	2	-	+-	-	vaequa	ne ve		hting; designated areas u	sed	0	0	1
3	_	_		_		during food preparation,	storage & display	0	0	1			UT				inistrative items				
3	-	-	-		ths; properly us	ed and stored		0	0	1	55					nit posted inspection poste	ed			0	0
4	-	0	Was		ruits and vegeta	bles			0	1		-				Com	pliance Status				WT
4	_	OUT O		e ute	nsils; properly st	per Use of Utensils lored			0		57					with TN Non-Sr	-Smokers Protection moker Protection Act	AGT	25		
4						nens; properly stored, dr articles; properly stored,			0		58 58					ducts offered fo oducts are sold.	r sale . NSPA survey complete	d	0	00	0
4	_				ed properly				ŏ		<u> </u>										
																	on of an identical risk facto ed to post the food service				
man	ver ar	nd por	st the	most	recent inspection		anner. You have the rig	the to r	eques								uest with the Commissione				
	6	2			R		09/2			>		(, D	<i>م</i> د	1	-		າດກ	n a	2022
	\mathcal{P}						09/4	· U//	11/1				· /		-				171/	20/2	<u>~</u> UZ2
Sint	atur	e of	Pers	on In	Charge			-0/2	-	Date	Sic	natu	re of	Envin	onme	ental Health Sp	ecialist		5072		Date

	P	-		
PH-2267 (Rev. 6-15)	Free food safety training cl Please call (asses are available each mor) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Taco Town Establishment Number #: 605305740

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)				
	· · · · · · · · · · · · · · · · · · ·				

ecoription	State of Food	Temperature (Fahrenheit

bserved Violations	
tat# 5	
epeated # 0	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Town

Establishment Number : 605305740

Comments/Other Observations		
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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: Taco Town

Establishment Number: 605305740

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments