

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

77

Establishment Name	Tacos El Cunao		Type of Establishment	<input checked="" type="radio"/> Farmer's Market Food Unit	
Address	5813 Lee Highway Suite 4			<input checked="" type="radio"/> Permanent	<input type="radio"/> Mobile
City	Chattanooga	Time in	10:40 AM	<input type="radio"/> Temporary	<input type="radio"/> Seasonal
Inspection Date	07/21/2021	Time out	12:45 PM		
	Establishment #	605240173	Embargoed	7	
Purpose of Inspection	<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other				
Risk Category	<input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 Follow-up Required <input checked="" type="radio"/> Yes <input type="radio"/> No Number of Seats 32				

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public Health Interventions** are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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			
	IN	OUT	NA	NO	Supervision								
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties			<input type="radio"/>	<input type="radio"/>	5			
	IN	OUT	NA	NO	Employee Health								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting			<input type="radio"/>	<input type="radio"/>	5			
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion			<input type="radio"/>	<input type="radio"/>				
	IN	OUT	NA	NO	Good Hygienic Practices								
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use			<input type="radio"/>	<input type="radio"/>	5			
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth			<input type="radio"/>	<input type="radio"/>				
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed			<input type="radio"/>	<input type="radio"/>	5			
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			<input type="radio"/>	<input type="radio"/>				
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible			<input type="radio"/>	<input type="radio"/>	2			
	IN	OUT	NA	NO	Approved Source								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source			<input type="radio"/>	<input type="radio"/>	5			
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature			<input type="radio"/>	<input type="radio"/>				
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated			<input type="radio"/>	<input type="radio"/>				
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction			<input type="radio"/>	<input type="radio"/>				
	IN	OUT	NA	NO	Protection from Contamination								
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected			<input type="radio"/>	<input type="radio"/>	4			
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized			<input type="radio"/>	<input type="radio"/>	5			
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served			<input type="radio"/>	<input type="radio"/>	2			

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures			<input type="radio"/>	<input type="radio"/>	5
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding			<input type="radio"/>	<input type="radio"/>	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature			<input type="radio"/>	<input type="radio"/>	5
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures			<input type="radio"/>	<input type="radio"/>	
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures			<input type="radio"/>	<input type="radio"/>	
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition			<input type="radio"/>	<input type="radio"/>	
22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Time as a public health control: procedures and records			<input type="radio"/>	<input type="radio"/>	
	IN	OUT	NA	NO	Consumer Advisory					
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food			<input type="radio"/>	<input type="radio"/>	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered			<input type="radio"/>	<input type="radio"/>	5
	IN	OUT	NA	NO	Chemicals					
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used			<input type="radio"/>	<input type="radio"/>	5
26	<input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used			<input type="radio"/>	<input type="radio"/>	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan			<input type="radio"/>	<input type="radio"/>	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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									OUT	Utensils and Equipment							
28	<input type="radio"/>	Pasteurized eggs used where required				<input type="radio"/>	<input type="radio"/>	1			45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source				<input type="radio"/>	<input type="radio"/>	2			46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips				<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods				<input type="radio"/>	<input type="radio"/>	1			47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean				<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control									OUT	Physical Facilities							
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/>	<input type="radio"/>	2			48	<input type="radio"/>	Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding				<input type="radio"/>	<input type="radio"/>	1			49	<input type="radio"/>	Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>	2
33	<input checked="" type="radio"/>	Approved thawing methods used				<input type="radio"/>	<input type="radio"/>	1			50	<input type="radio"/>	Sewage and waste water properly disposed				<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>	Thermometers provided and accurate				<input type="radio"/>	<input type="radio"/>	1			51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification																	
35	<input type="radio"/>	Food properly labeled; original container; required records available				<input type="radio"/>	<input type="radio"/>	1			52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination																	
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>	2			53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>	1
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display				<input type="radio"/>	<input type="radio"/>	1			54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>	1
											OUT	Administrative Items							
38	<input type="radio"/>	Personal cleanliness				<input type="radio"/>	<input type="radio"/>	1			55	<input type="radio"/>	Current permit posted				<input type="radio"/>	<input type="radio"/>	0
39	<input type="radio"/>	Wiping cloths: properly used and stored				<input type="radio"/>	<input type="radio"/>	1			56	<input type="radio"/>	Most recent inspection posted				<input type="radio"/>	<input type="radio"/>	
40	<input type="radio"/>	Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>	1			Compliance Status						YES	NO	WT
	OUT	Proper Use of Utensils											Non-Smokers Protection Act						
41	<input type="radio"/>	In-use utensils; properly stored				<input type="radio"/>	<input type="radio"/>	1			57		Compliance with TN Non-Smoker Protection Act				<input checked="" type="radio"/>	<input type="radio"/>	
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled				<input type="radio"/>	<input type="radio"/>	1			58		Tobacco products offered for sale				<input type="radio"/>	<input type="radio"/>	0
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used				<input type="radio"/>	<input type="radio"/>	1			59		If tobacco products are sold, NSPA survey completed				<input type="radio"/>	<input type="radio"/>	
44	<input type="radio"/>	Gloves used properly				<input type="radio"/>	<input type="radio"/>	1											

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.S.A. sections 68-14-701, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

<small>Report: T.C.A. sections 68-14-701, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.</small>			
<div style="border: 1px solid black; padding: 5px; min-height: 40px;"> <p style="font-size: 24px; margin: 0;">On File</p> </div>	<div style="border: 1px solid black; padding: 5px; min-height: 40px;"> <p style="font-size: 18px; margin: 0;">07/21/2021</p> </div>	<div style="border: 1px solid black; padding: 5px; min-height: 40px;"> <p style="font-size: 24px; margin: 0;">RMT Lih</p> </div>	<div style="border: 1px solid black; padding: 5px; min-height: 40px;"> <p style="font-size: 18px; margin: 0;">07/21/2021</p> </div>
<small>Signature of Person In Charge</small>	<small>Date</small>	<small>Signature of Environmental Health Specialist</small>	<small>Date</small>

**** 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**



Establishment Information

Establishment Name: Tacos El Cunao
Establishment Number #: 605240173

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)
Triple sink	CL	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Low boy prep area	70
Large low boy	48
Reach in cooler prep area	55
Large reach in cooler prep area	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken (reach in prep)	Cold Holding	53
Raw shrimp (reach in prep)	Cold Holding	52
Sliced tomatoes (reach in prep)	Cold Holding	54
Sliced cucumbers (low boy)	Cold Holding	70
Carne (low boy)	Cold Holding	54
Diced tomatoes (large reach in)	Cold Holding	40
Chicken tenders (large reach in)	Cold Holding	38
Pico (large reach in)	Cold Holding	38
Sliced cucumber (rear storage cooler)	Cold Holding	38
Sliced potatoes and carrots (rear facility cooler)	Cold Holding	38
Refried beans	Hot Holding	168
Rice	Hot Holding	165
Refried beans (reach in prep area)	Cold Holding	53
Dairy (reach in rear facility)	Cold Holding	38

Observed Violations

Total # 15

Repeated # 0

- 1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.
- 20: Multiple low boy and reach in coolers holding foods above 41°F. Coolers holding TCS foods overnight ranging from 50-70°F. Embargoed one pound of raw chicken, one pound of carne, one pound raw shrimp, one pound sliced tomatoes. Establishment is to use large reach in cooler in rear of food prep area for TCS food storage to maintain operation. Do Not Use signs placed on malfunctioning coolers in food prep area.
- 21: Numerous prepped/cooked date marked TCS foods held past 7 day shelf life. Prepped/cooked TCS foods must be date marked from date of prep and be either served or discarded within 7 days.
- 26: Cleaning chemical stored on top of food products in rear storage area. Chemicals must be stored separately from food products to help prevent contamination.
- 33: Numerous frozen TCS foods left out to thaw at room temperature in back storage area. Frozen TCS foods must be cooked frozen, thawed in a cold holding unit, or thawed in a sink under running water.
- 36: Insect activity observed in rear storage area during routine inspection.
- 37: Multiple foods stored in reach in cooler uncovered. Foods stored in cold holding units must be covered to help prevent contamination.
- 45: Gaskets in poor repair to numerous reach in freezers and cold holding units.
- 45: Multiple cutting boards in poor repair throughout facility.
- 47: Multiple cooler bottoms in storage area and food prep area dirty. Multiple reach in freezers with ice build up.
- 47: Dirty product pans stored in cold holding drawers under hot top.
- 53: Main power breaker unit fully exposed with no cover in dining room.
- 53: Ceiling tiles in poor repair throughout establishment. Floor Tiles chipped in kitchen prep area. Floor dirty in rear storage areas.
- 54: Multiple uncovered lights with wires hanging in storage area.
- 54: Employee drink stored on cutting board in rear food prep area. Employee drinks stored in reach in coolers near food products. Employee drinks must be properly stowed away from food products and food contact surfaces to help prevent contamination.

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Establishment Information

Establishment Name: Tacos El Cunao

Establishment Number : 605240173

Comments/Other Observations

- 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: Good handwashing 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: Food from approved sources.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

***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: Tacos El Cunao

Establishment Number : 605240173

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Tacos El Cunao

Establishment Number #: 605240173

Sources

Source Type: Food Source: Tolteca

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Inspection conducted with inspector Judith Austin for language interpreting. Numerous cold holding units holding TCS foods above 41°F. To maintain facility operations, large rear reach in cooler must be used to store TCS food items in food prep area. Numerous prepped TCS foods held past 7 day shelf life. PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection. Cleaning chemical stored on top of food products in rear storage area.