TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Est	abis	hmen	t Nan		Tacos El Cunao					-				O Fermer's Market Food Unit O Permanent O Mobile		7	
Ada	fress	5			5813 Lee Highway Suite 4					Typ	pe of I	Establi	shme	O Temporary O Seasonal			
City Chattanooga Time			10):4	0 A	M	A	M/P	M Tk	me o	ut 12:45: PM AM / PM						
		on Da	te		07/21/2021 Establishment # 60524017				Emba	-							
		e of In			Routine O Follow-up O Complaint			O Pro			~ =) Cor	nsultation/Other			
		tegon			O1 102 O3			04				Fo	low-	up Required X Yes O No Number of S	Seats	32	
			lak F		ors are food preparation practices and employee							y repo	ortec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RI												
		(14	rik der	algnat	ed compliance status (IN, OUT, NA, NO) for each numbered liter									ach item as applicable. Deduct points for category or subcat			
IÞ	t⊫in o	compili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status		R	CC TW	S=cor	recte	d on-s	site duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision		_			IN	ουτ	NA	NO	Coolding and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	0				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0				Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0				Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	•
3	黨	_			Proper use of restriction and exclusion	0	0	5				NA	NO	a Public Health Control			
4	IN XX	OUT	NA	NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0 溪		0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	澎	OUT	NA	0	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	Ō	0	5	20	0	XX			Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	澎	0	1.0-1	0	Hands clean and properly washed	0	0		22		0			Time as a public health control: procedures and records	ō	ō	
7	鬣		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	Ů		IN	OUT	NA	NO				
	IN	O OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	0	0	篾		Consumer advisory provided for raw and undercooked food	0	0	4
		8	0	24	Food obtained from approved source Food received at proper temperature	0	0			IN	OUT	-	NO				
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		O OUT	X	0 NO	destruction Protection from Contamination	0	0	4	25	IN O	OUT	NA		Chemicals Food additives: approved and properly used	0	0	
13	12	0	0		Food separated and protected		0		26	0	25		·	Toxic substances properly identified, stored, used	ŏ	ŏ	5
_		0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5	27	-	0	NA		Compliance with variance, specialized process, and	0	0	5
	~	Ŭ			served	Ŭ	Ŭ	-		Ŭ	Ŭ	~		HACCP plan	Ŭ	<u> </u>	·
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects into foods.			
							DR	ΠA	L PR		TICE	5					
_	_			-00	Lende in compliance CUalecome	icted o	n-site	during	inspe					Re-receipt (violation) of the Nathe Code Drovision (WT
				00	Compliance Status			during WT	inspe	ction			_	R-repeat (violation of the same code provision) Compliance Status	COS	R	
	28			eurize	Compliance Status Safe Food and Water d eggs used where required	0	R	WT	inspe 4	Ction	NUT EX F			Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,		_	1
_	28 29 30	000	Wate	eurize er and	Compliance Status Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods	0	R	WT	4	ction 5 2	NUT C	onstru	cted,	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	•	1
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PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	101.025

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				

Total # 15

Repeated # ()

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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.

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.