#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			C. C. C.														
5.1					TAQUERIA MEXICO CITY									O Fermer's Market Food Unit O Permanent 第Mobile			
	abisi fress		nt Nar		5055 CEDRICK AVENUE				_	Тур	e of E	Establ	ishme	O Permanent AMobile			
City					Memphis	. 10	0:2	20 A	M	A	M/P	и та	me o	at 10:40: AM AM / PM			
		n Da	ata		08/17/2022 Establishment # 6053130						d 0						
			ate		ORoutine AFollow-up OComplain			O Pr					0.00	nsuitation/Other			
		egor		20011	01 102 03			04		,				up Required O Yes K No Number of S	Seats		
		_			ors are food preparation practices and employee			ra mo				rep	ortec	to the Centers for Disease Control and Preven		_	
				as c	contributing factors in foodborne illness outbrea FOODBORNE ILLNESS R												
		(11	urk de	algna	ted compliance status (IK, OUT, HA, NO) for each numbered he										egery.	)	
10	⊫in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not obser Compliance Status		R	تر ست	S=cor	recte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervisien			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	5
2	N		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	×		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	ÿ
3	黨	0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX	OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0			0	0	X	-	Proper cooling time and temperature Proper hot holding temperatures	0	00	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX	OUT O	NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0	0			0	0	25	0	Proper date marking and disposition	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	6	6	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
		-	-	~	alternate procedures followed Handwashing sinks properly supplied and accessible	-	6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9	_		NA	NO	Approved Source			_	23	-	0	篱		food	0	0	4
10	高	0	0	122	Food obtained from approved source Food received at proper temperature	8	00			IN	OUT		NO	Highly Susceptible Populations			
11	<u>×</u>	0		_	Food in good condition, safe, and unadulterated	0	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12			×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
13	IN V	OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 嵐	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	x	ŏ	0		Food-contact surfaces: cleaned and sanitized	ŏ		5				NA	NO	Conformance with Approved Procedures	Ľ	-	
15	89	~			Proper disposition of unsafe food, returned food not re-	0	-			~		×		Compliance with variance, specialized process, and	~		5
	~	0			served	U .	0	-	27	0	U .	1.00		HACCP plan	0	0	
	~	0		Goo		-	0		27 oduc	tion		_	gens		0	0	
	~	0		Goo	served of Retail Practices are preventive measures to c	ontro					ofp	atho	geni		0	0	
	~	0			od Retail Practices are preventive measures to o T=not in compliance COS=con	ontro GOC	DD R	during	L PR	ACT	of p	atho	gena	chemicals, and physical objects into foods.     R-repeat (violation of the same code provision)			
	~	O	1		d Retail Practices are preventive measures to c	ontro GOC	DD R	ETAI	L PR	ACI	of p ricis	atho	geni	R-repeat (violation of the same code provision) Compliance Status			WT
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			Past	OU teurize	od Retail Practices are preventive measures to o T=not in compliance COS=con Compliance Status Safe Food and Water	ected c cos cos 0	DD R n-site	during WT	inspe 4	ction 5	of p ICE ड स्रा	ood a	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	cos O	R	
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
rrs2207 (new. 0-10)	Piease call (	) 9012229200	to sign-up for a class.	101.025

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

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## Establishment Information Establishment Name: TAQUERIA MEXICO CITY Establishment Number # 605313070

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.	
	L

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Description	Temperature (Fahrenheit)

esoription	State of Food	Temperature ( Fahrenheit

bserved Violations	
peated # () ;; ;;	

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



#### Establishment Information

Establishment Name: TAQUERIA MEXICO CITY

Establishment Number : 605313070

#### Comments/Other Observations

1: Correct

- 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: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Sams

- 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: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NO) No TCS foods are being held cold during the inspection.

21: Correct

No leftovers to date mark

- 22: (NA) No food held under time as a public health control.
- 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.
- 26: Correct
- 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: TAQUERIA MEXICO CITY Establishment Number : 605313070

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: TAQUERIA MEXICO CITY

Establishment Number # 605313070

Sources				
Source Type:	Food	Source:	Sams	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

All priority violations are correct.