# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second			S. C. C.													O Fermer's Market Food Unit	ſ		
Est	ablisi	hmer	nt Nar	ne	Taqueria Lope		od Est				_	Тур	e of E	Establi	ishme	O Permanent Mittehile	r		
Add	iress				106 Veterans	,					_					O Temporary O Seasonal			
City	,				Murfreesboro		Time in	12	2:1	0 P	M	A	4 / PI	и ті	me o	ut 01:08: PM AM / PM			
Insp	xectio	n D	ate		04/16/2024	4 Establishment #	60531359	6		1	Emba	rgoe	d 2	5					
			nspec			O Follow-up	O Complaint			• O Pre			_		Cor	nsultation/Other			
Ric	k Cat	8000	~		01	8072	03			04				Fr	ilou.	up Required 邕 Yes O No Number of	Seats	0	
	1.00		lisk		ors are food prepa	ration practices	and employee		vior	s mo				rep	ortec	to the Centers for Disease Control and Prever		_	
				as c	ontributing factor											control measures to prevent illness or injury.			
			ark de	algna	ted compliance status (											INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	egory.	)	
IN	⊨in c	ompi	iance		OUT=not in compliance		NO=not observe		_		S=cor	recte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code provis		_	
Н	IN	010	NA	NO	Compli	ance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
H	1	0	-	no	Person in charge pres		nowledge, and	0	0	5				NA		Control For Safety (TCS) Foods			
Ľ			NA	NO	performs duties	Imployee Health	• •	•		•		00	00		-	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	X	0			Management and foo		ss; reporting		0		Ë	IN		NA		Cooling and Holding, Date Marking, and Time as	Ť		
3	×	0			Proper use of restricti			0	0	<u> </u>						a Public Health Control			
4	IN XX	001	NA	NO	Good Proper eating, tasting	Hygionic Practice drinking, or tobacco		0		_			X		-	Proper cooling time and temperature Proper hot holding temperatures	8	읭	
5	$\sim$	0		0	No discharge from ey	ves, nose, and mouth		Õ	Ō	5	20	0	×	0		Proper cold holding temperatures	25	0	5
6	N	001	NA	_	Hands clean and prop	Contamination by perly washed	y Hands	0	0		21		0	8		Proper date marking and disposition	0	0	
7	鬣	0	0	0	No bare hand contact alternate procedures		ods or approved	0	0	5		IN			NO	Time as a public health control: procedures and records Consumer Advisory	<b>_</b>	<u> </u>	
8	×			115	Handwashing sinks p	roperly supplied and	accessible	0	0	2	23	0	0	22		Consumer advisory provided for raw and undercooked	0	0	4
9	嵩	0	NA		Food obtained from a			0	0	-	H		OUT		NO	food Highly Susceptible Populations			
10 11	0	0	0	20	Food received at prop Food in good conditio	per temperature	rated	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	ŏ	0	×	0	Required records ava			ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals			
H	IN	OUT	NA	NO	destruction Protection	on from Contamin	ation			_	25	0	0	X		Food additives: approved and properly used	0	0	
13	0	0	8		Food separated and p Food-contact surface		and .	0	2		26	1 N	0	NA		Taxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
44															NO I				
14			-		Proper disposition of			_		_	27	~		-		Compliance with variance, specialized process, and	0		5
14 15				J				0		2	27	0		×			0	0	5
					Proper disposition of served	unsafe food, returned	d food not re-	0	0	2		0	0	×	gena	Compliance with variance, specialized process, and	0	0	5
				Goo	Proper disposition of served	unsafe food, returned	d food not re-	O Intro	O I the	2 intro	duc PR	O tion	0 of p	笑 atho	gena	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	0	5
			0	Goo	Proper disposition of served d Retail Practices	unsafe food, returned	d food not re-	O entro	O I the	2 intro	duc PR	O tion	0 of p	笑 atho	geni	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
15	2	0	1	<b>Goo</b> 00	Proper disposition of served d Retail Practices Trinct in compliance Complia Safe Fee	unsafe food, returned are preventive r ance Status od and Water	d food not re-	O entro cted o COS	O the n-site R	2 intro arAl during wT	duc inspe	O tion ction	O ofp (Cl≋	义 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	cos	R	5 WT
15	200	00000	Past	Goo OU eunze er and	Proper disposition of served d Retail Practices Trinot in compliance Complia Safe Fee d eggs used where re lice from approved so	ance Status equired surce	d food not re- measures to co COS=corre	o entro cied o Cos	O the n-site R O	2 intro arAl during WT 1 2	duc PR	O tion ction	O ofp ICE≅ UT	atho	nd no	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT 1
15	28	00000	Past Wate Varia	Goo OU eunze er and	Proper disposition of served d Retail Practices Trinot in compliance Complia Safe Fee d eggs used where re lice from approved so obtained for specialized	ance Status equired surce	d food not re- measures to co COS=corre	o entro cied o Cos	0 I the n-site R	2 intro arAl during WT 1 2	duc inspe	Clion	O ofp ICE≋	atho	nd no	Compliance with variance, specialized process, and HACCP plan <b>a, chemicals, and physical objects into foods.</b> R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,	cos	R	
15	28 19 10	0000	Past Wate Varia	Goo OU eurize er and ance o	Proper disposition of served d Retail Practices Trinot in compliance Complia Safe Fee d eggs used where re lice from approved so obtained for specialized	ance Status ance Status and and Water quired brocesting method perature Control	d food not re- measures to co COS=corre	o entro cied o Cos	O the n-site R O O	2 intro during WT 1 2 1	duc inspe	C tion ction 5 2 5 ( 7 (		atho ood at onstru	nd no cted, ashin	Compliance with variance, specialized process, and HACCP plan	cos O	R	
15	漠 18 19 10		Past Wate Varie Prop	Goo OU eurize er and ince o rol	Proper disposition of served  d Retail Practices  Trinot in compliance  Complia Safe Fee d eggs used where re lice from approved so obtained for specialize  Feed Temp oling methods used; ac	unsafe food, returned are preventive r ance Status od and Water quired urbe d processing method perature Control dequate equipment fe	d food not re- measures to co COS=corre		0 the n-site R 0 0 0	2 arAl during WT 1 2 1 2	44	0 tion (tion 5 ( 5 ( 7 ( 0		atho ood a onstru Varewo	nd no cted, ashin d-cor	Compliance with variance, specialized process, and HACCP plan <b>R-repeat (violation of the same code provision)</b> Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities	COS 0 0	R 0 0	1 1 1
15	漠 8 99 0 11		Past Wate Varia Prop conto Plan Appr	Goo ou eunze er and ince o rol t food oved	Proper disposition of served	unsafe food, returned are preventive of ance Status od and Water quired surce d processing method perature Control dequate equipment for ot holding d	d food not re- measures to co COS=corre		0 1 the 20 12 R 0 0 0 0 0 0 0 0 0	2 arA WT 1 2 1 2 1 1 2 1	40 40 40 41 41 41	0 tion 5 2 5 2 5 ( 7 ( 0 5 2 9 (		atho ood al onstru Varew lonfoo	nd no cted, ashin d-cor d cold ng ins	Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices		R 0 0 0	1 1 2 2
15	漠 88 99 10		Prop oonb Plan Ther	Goo ou eunze er and ince o rol t food oved	Proper disposition of served	unsafe food, returned ance Status od and Water quired surce d processing method perature Control dequate equipment for ot holding d curate	d food not re- measures to co COS=corre		0 the 0 R 0 0 0 0	2 arAl during WT 1 2 1 2 1	40 40 40 40 40 40 40 40 40 40 40 40 40 4	0 tion ction 5 2 5 2 7 ( 0 5 2 9 ( 0 0 (		ood al onstru Varew lonfoo lot and lumbii	nd no cted, ashin d-cor 5 cold ng ins e and	Compliance with variance, specialized process, and HACCP plan <b>a, chemicals, and physical objects into foods.</b> R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Pacilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed	0 0 0 0 0	R 0 0 0 0	1 1 1 2 2 2
15 22 3 3 3 3 3	漠 8 99 0 11		Past Wate Varie Prop Prop Plan Apport	Goo OU eunze er and ince o er co rol t food oved mome	Proper disposition of served	unsafe food, returned ance Status ed and Water equired surce d processing method perature Control dequate equipment for ot holding d curate dentification	d food not re- measures to co COS=corre		0 1 the 2 12 R 0 0 0 0 0 0 0 0 0 0 0 0 0	2 arA WT 1 2 1 2 1 1 2 1	40 40 40 41 41 41	0 tion Action 5 2 5 2 7 ( 0 5 2 9 ( 0 1 (		atho ood a onstru Varew lonfoo lot and lonfoo lot and lonfoo	nd no cted, ashin d-cor 5 cold ng ins e and acilitie	Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices	0 0 0 0 0	R 0 0 0	1 1 2 2
15 22 3 3 3 3 3	第 8 9 0 1 1 1 2 3 3 4		Past Wate Varie Prop contr Plan Appr Ther Food	Goo OU eunze er and ince o er co rol t food oved mome	Proper disposition of served	unsafe food, returned ance Status ed and Water equired surce d processing method perature Control dequate equipment for ot holding d curate dentification	d food not re- measures to co COS=corre is or temperature cords available		0 1 the 20 12 R 0 0 0 0 0 0 0 0 0	2 intro arAll during WT 1 2 1 1 1 1 1 1	44 44 44 44 50	0 tion (ction 5 5 5 6 7 ( 0 7 ( 0 0 1 ( 2 (		Cood au cood au constru Varew lonfoo lot and lumbii iewag collet fi Sarbag	nd no ccted, ashin d-cor d cold ng ins e and aciltie e/refi	Compliance with variance, specialized process, and HACCP plan		R 0 0 0 0 0 0 0	1 1 2 2 2 1
15 23 33 33 33 33 33 33 33 33 33 33 33 33	第 8 9 0 1 1 1 2 3 3 4		Past Wate Varia Prop contr Plan Ther Food	Good OU eurize er and ance o ver co- rol t food mome d prop	Proper disposition of served	unsafe food, returned ance Status od and Water quired unce d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required rec Food Contamination	d food not re- measures to co COS=corre is or temperature cords available		0 1 the 2 12 R 0 0 0 0 0 0 0 0 0 0 0 0 0	2 intro arAll during WT 1 2 1 1 1 1 1 1	44 44 44 44 50 51	O tion A(c) Con S S C C C C C C C C C C C C C C C C C		atho ood at oostru Varew lonfoo fumbii swag oolet fi Sarbag	nd no cted, ashin d-cor d cold ng ins e and acilitie se/refi	Compliance with variance, specialized process, and HACCP plan		R 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 1 1
15 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	篇 8 9 9 0 1 1 1 2 2 3 3 4 4		Past Wate Varie Prop contb Plan Ther Food	Goo OU eunze er and ince o er co rol t food oved mome t prop	Proper disposition of served  A Retail Practices  Trinot in compliance  Complia Safe Fee d eggs used where re lice from approved so obtained for specialize  Food Temp oling methods used; ar  properly cooked for he thawing methods used eters provided and acc  Food te eters provided and	unsafe food, returned ance Status od and Water equired unce d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required rec Feed Contamination	d food not re- cost cost cost cost cost cost cords available cords available		0 1 the 0 0 0 0 0 0 0 0 0 0 0 0 0	2 intro arf.11 1 2 1 1 1 1 1 1	40 40 40 40 40 40 40 50 50 50 50 50 50	0 tion 1 0 5 8 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood at oostru Varew lonfoo fumbii swag oolet fi Sarbag	nd no cted, ashin d-cor d cold ng ins e and acilitie se/refi	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ilities installed, maintained, and clean		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 1 1
15 22 23 33 33 33 33 33 33 33 33 33 33 33	漠 88 99 00 11 11 12 13 3 14 55 66		Prop contr Prop contr Plan Appr Ther Food	Goo ou eurize er and ance o er co rol t food oved more d prop cts, ro amini	Proper disposition of served  A Retail Practices  Trinot in compliance  Complia Safe For  dice from approved so obtained for specialize  Food Temp oling methods used; an  properly cocked for hi thawing methods used; eters provided and acc  Food Id  rety labeled; original co  Prevention of I  dents, and animals no	unsafe food, returned ance Status od and Water equired unce d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required rec Feed Contamination	d food not re- cost cost cost cost cost cost cords available cords available			2 intro arAU WT 1 2 1 1 1 2 1 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	400 UCC 100 UC	O tion AG1 Ction C		atho ood al ood al ood al oolet fi Garbag olet fi Garbag colet fi Garbag	nd no icted, ashin d-cor d cold acilitie earld acilitie ge/refi al faci	Compliance with variance, specialized process, and HACCP plan  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Pacilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used Administrative items Int posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1 1 1
15 22 23 33 33 33 33 33 33 33 33 33	第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第		Prop contr Prop contr Plan Appr Ther Food Insec Cont Pers Wipi	Goo OU eunze er and ance o er co rol t food oved mome t prop cts, ro amina onal o ng clo	Proper disposition of served	unsafe food, returned are preventive of ance Status od and Water quired auroe d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required red Feed Contamination of present food preparation, sto	d food not re- cost cost cost cost cost cost cords available cords available		0 1 the R 0 0 0 0 0 0 0 0 0 0 0 0 0	2 intro ar/.11 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	400 UCC 100 UC	O tion AG1 Ction C		atho ood al ood al ood al oolet fi Garbag olet fi Garbag colet fi Garbag	nd no icted, ashin d-cor d cold acilitie earld acilitie ge/refi al faci	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained inties installed, maintained, and clean entilation and lighting; designated areas used Administrative items mit posted inspection posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
15 22 23 33 33 33 33 33 33 33 33 33	演 88 99 00 11 11 22 33 44 55 55 66 67 78 88		Prop contr Prop contr Plan Appr Ther Food Cont Pers Wipi Was	Good ou eunzed er and ance o er col t food oved mome t prop cts, ro amina onal o hing f	Proper disposition of served  A Retail Practices  Trinot in compliance  Complia Safe For  d eggs used where re  lice from approved so  obtained for specialize  Food Temp oling methods used; ar  properly cocked for he thawing methods used; ar  properly used and ruts and vegetables  Proper U	unsafe food, returned are preventive of ance Status od and Water quired auroe d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required red Feed Contamination of present food preparation, sto	d food not re- cost cost cost cost cost cost cords available cords available		0 1 the R 0 0 0 0 0 0 0 0 0 0 0 0 0	2 intro arAU 0 0 0 0 0 0 0 0 0 0 0 0 0	400 UC	O tion AG1 Ction C		atho ood at oostru Varew lonfoo fumbii sewag olet fi Sarbag olet fi Sarbag colet fi Sarbag colet fi Sarbag	nd no cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci the ve	Compliance with variance, specialized process, and HACCP plan	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1 1 1
	第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第		Past Wate Varia Prop contr Plan Ther Food Inset Wipi Was	Good ou eunzed france of er con rol t food oved moment t food oved moment t food oved t prop cts, ro amini conal of hing f se ute	Proper disposition of served  A Retail Practices  Trinot in compliance  Trinot in compliance  Trinot in compliance  Complia  Safe Ford  diage gussed where re  diage from approved so obtained for specialize  Food Temp oling methods used; and properly cocked for he thawing methods used; and properly used and ruts and vegetables  Proper U nsils; properly stored	unsafe food, returned ance Status od and Water quired unce d processing method perature Control dequate equipment for ot holding d curate fentification ontainer; required rec Food Contamination at present food preparation, sto d stored	d food not re- cost of cost o			2 intro arf.11 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 50 53 53 54 54 56	O           Action           O           S         ()           T         ()           S         ()           T         ()		atho ood al ood al ood al oolet fi Sarbag olet fi Sarbag colet fi Sarbag colet fi Sarbag colet fi Sarbag colet fi Sarbag colet fi Sarbag colet fi Sarbag colet fi Sarbag	nd no cted, ashin d-cor d cold ng ins e and acilitie re/refr al faci the ve t perm cent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained intes installed, maintained, and clean entilation and lighting; designated areas used Administrative items mit posted inspection posted Compliance Status	CCCS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 2 1 1 1 1 1 1 0
	2 3 3 4 5 6 6 1 1 2 3 1 4 1 2 3 1 1 2 3 1 1 2 3 1 4 1 1 2 3 1 4 1 1 2 3 1 4 1 1 1 1 1 1 1 1 1 1 1 1 1		Past Wate Varie Prop contb Plan Appr Ther Food Cont Pers Wipi Was Uten Sing	Goo OU eurace er and ince o rol t food oved f prop cts, ro amini onal o ag clo bing f eute sils, e le-use	Proper disposition of served  d Retail Practices  Trinot in compliance  Complia Safe For  d eggs used where re  lice from approved so obtained for specialize  Food Temp oling methods used; an  properly cooked for hi thawing methods used; eters provided and acc  Food te  verly labeled; original o  Provention of I  cleanliness ths: properly used and ruits and vegetables  Proper U  nsils; properly stored  sylingle-service articles	unsafe food, returned ance Status od and Water equired unce d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required rec Food Contamination of present food preparation, sto d stored a stored b of Utensils properly stored, dried	d food not re- cost cost cost cost cost cost cost cost		0 1 the 1 the	2 intro arfAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	400 UC	O           Action           O           S         ()           T         ()           S         ()		SIX atho ood au onstru Varew lonfoo dot and fumbio lot and fumbio fumbio lot and	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent	Compliance with variance, specialized process, and HACCP plan	CCCS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
15 23 33 33 33 33 33 33 33 33 33 33 33 33	23 34 55 66 77 88 99 00 11 22 34 4		Prop contr Prop contr Prop contr Prop Cont Prop Cont Prop Cont Prop Cont Prop Cont Prop Cont Prop Cont Prop Cont Prop Cont Prop Cont Prop Contr Contr Con	Goo ou eunze er and ance o er co rol t food oved more d prop cts, ro amina onal o hing f isits, e le-use es us	Proper disposition of served	unsafe food, returned ance Status ed and Water equired unce d processing method perature Control dequate equipment for ot holding d curate fentification ontainer; required rec Food Contamination of preparation, sto d stored is stored is properly stored, dried s; properly stored, dried	d food not re- measures to co COS=corre s or temperature cords available or age & display prage & display		0 1 the 1 the	2 intro arAll WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 45 51 51 51 51 52 51 52 52 52 53 53	0 tion Color		ood al ood al onstru Varew konfoo iot and iowag oolet fi Sarbag fhysica Garbag fhysica complic obacc complic obacc tobac	nd no cted, ashin d-cor d cold acilitie e/refi al faci te ve t perm cent t perm cent ance o pro co pro	Compliance with variance, specialized process, and HACCP plan  a, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I water available; adequate pressure stalled; proper backflow devices I water available; adequate pressure stalled; properly constructed, supplied, cleaned use properly disposed; facilities maintained inties installed, maintained, and clean entilation and lighting; designated areas used Administrative Items nit posted Inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	CC65 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
15 22 23 33 33 33 33 33 33 33 33 33 33 33	2 3 3 4 5 5 6 6 6 1 2 3 4 1 2 3 4 1 2 3 4 4 4 4 4 4 4 4 4 4 4 4 4		Past Wate Varie Prop contr Plan Appr Ther Food Cont Pers Wipi Was Uten Sing Glov	Goo OU eunze er and ince o er co rol t food oved f prop cts, ro amina onal o ng clo sits, e le-use es us y violu st perm	Proper disposition of served	unsafe food, returned ance Status od and Water equired unce d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required rec Food Contamination of present food preparation, sto d stored a stored b of Utensils properly stored, dried s; properly stored, us s within ten (10) days of containing immined be	d food not re- cost of the second of the se			2 intro arf./l during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 45 55 55 55 55 55 55 55 5	O tion Act ction C tion		SIX atho ood at ood	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm ccent ance o pro co pr co pr co pr	Compliance with variance, specialized process, and HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained intes installed, maintained, and clean entilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Nen-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	2 3 3 4 4 5 5 6 6 6 7 7 8 8 9 9 0 0 1 1 1 2 2 3 3 4 4 1 1 2 2 3 3 4 4 1 1 1 2 2 3 3 4 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Prop oontb Prop oontb Prop oontb Prop Oontb Prop Ontb Ontb Ontb Ontb Ontb Ontb Ontb Ontb	Goo ou eurace er and ince o ol t food oved f prop cts, ro amina onal o ag cio hing f se ute sils, e le-use es us y violu it permost	Proper disposition of served	unsafe food, returned ance Status ed and Water equired surce d processing method perature Control dequate equipment for ot holding d curate dentification ontainer; required rec Food Contamination ot present food preparation, sto d stored be of Utensils properly stored, dried s, properly stored, us s within ten (10) days of perstituting imminent be in a conspicuous ment	d food not re- cost of cost of cost cost of cost of cost cost of the cost of cost of cost cost of the cost of cost		0 1 the 1 the	2 intro arf./l during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 45 55 55 55 55 55 55 55 5	O tion Act ction C tion		SIX atho ood at ood	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm ccent ance o pro co pr co pr co pr	Compliance with variance, specialized process, and HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Pacilities I water available; adequate pressure I water available; adequate pressure I waste water properly disposed I waste installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted I inspection posted  Compliance Status Non-Smoker Protection Act I ducts offered for sale Totucts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo			1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	23 33 44 35 36 11 22 33 44 35 36 11 12 23 34 44 35 36 11 12 23 34 44 35 36 11 12 23 34 44 35 36 14 15 15 15 15 15 15 15 15 15 15		Prop contr Prop contr Plan Appr Ther Food Cont Pers Uten Uten Sing Glov ect an shmer ost the sectio	Good ou eunzed france of ince of ince of rol t food oved moment t food oved f prop cts, ro amini onal of hing f ise ute sils, e le-use es us y viole st prom most moment ince of ince	Proper disposition of served  A Retail Practices  Trinot in compliance  Trinot in compliance  Trinot in compliance  Trinot in compliance  Complia  Safe Ford  diags used where re  diags used where re  diags used where re  diags used where re  food Temp  oling methods used; an  properly cocked for he thawing methods used; an  properly used and ruts and vegetables  Proper U nsils; properly used and ruts and vegetables  Proper U nsils; properly used and ruts and vegetables  Proper U nsils; properly used and ruts and vegetables  Proper U nsils; properly stored equipment and linens; p //single-service articles ed properly  stores of risk factor item neit, items identified as co recent inspection report 14-703, 68-14-706, 68-14-706	unsafe food, returned ance Status od and Water equired urbe d processing method perature Control dequate equipment for ot holding d curate fentification ontainer; required rec Feed Contamination at present food preparation, stored to properly stored, dried s; properly stored, us s within ten (10) days of perstituting imminent has in a conspicuous many 708, 68-14-709, 68-14-71	d food not re- cost of cost of cost cost of cost of cost cost of the cost of cost of cost cost of the cost of cost	0 cted 0 COS 0 0 0 0 0 0 0 0 0 0 0 0 0	0 1 the 1 the	2 intro arAU WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 45 55 55 55 55 55 55 55 5	O tion Act ction C tion		SIX atho ood at ood	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm ccent ance o pro co pr co pr co pr	Compliance with variance, specialized process, and HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Pacilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act iducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day			1 1 2 2 2 1 1 1 1 1 1 0 WT 0
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	23 33 44 35 36 11 22 33 44 35 36 11 12 23 34 44 35 36 11 12 23 34 44 35 36 11 12 23 34 44 35 36 14 15 15 15 15 15 15 15 15 15 15		Prop contr Prop contr Plan Appr Ther Food Cont Pers Uten Uten Sing Glov ect an shmer ost the sectio	Good ou eunzed france of ince of ince of rol t food oved moment t food oved ince of ince of ince of ince of ince of ince of oved t prop cts, ro amini onal of hing f ise use sits, e le-use es us y viole st prom hing f ise of hing f hing f ise of hing f ise of hing f hing f hing hing f hing f hing f hing f hing f hing f hing	Proper disposition of served	unsafe food, returned ance Status od and Water equired urbe d processing method perature Control dequate equipment for ot holding d curate fentification ontainer; required rec Feed Contamination at present food preparation, stored to properly stored, dried s; properly stored, us s within ten (10) days of perstituting imminent has in a conspicuous many 708, 68-14-709, 68-14-71	d food not re- cost of cost of cost cost of cost of cost cost of the cost of cost o	0 cted 0 COS 0 0 0 0 0 0 0 0 0 0 0 0 0		2 intro arAU WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 45 55 55 55 55 55 55 55 5	O tion Act ction C tion		SIX atho ood at ood	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm ccent ance o pro co pr co pr co pr	Compliance with variance, specialized process, and HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Pacilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act iducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	COS O O O O O O O O O O O O O O O O O O		1 1 2 2 2 1 1 1 1 1 1 0 WT 0

**** Additional food safe	ty information can be found on our website,	http://tn.gov/health/article/eh-foodservice
---------------------------	---	---

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call ( ) 6158987889 to sign-up for a class.

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



#### Establishment Information

Establishment Name: Taqueria Lopez Mobile Food Est Establishment Number #: 605313596

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)				
Food contact surfaces cleaned							

Equipment Temperature	
Description	Temperature (Fahrenheit)
No water in steam well	
No cold holding equipment	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Refried beans steam well	Hot Holding	109
Cooked rice steam well	Hot Holding	125
Cooked chicken steam well	Hot Holding	125
Cheese empanada steam well	Hot Holding	116
Cooked spicy chicken steam well	Hot Holding	156
Cooked steak on steam well	Hot Holding	152
Mozzerella not under temperature control	Cold Holding	68
Cut lettuce not under temperature control	Cooling	72

Total # 10

Repeated # 0

11: Patrons are grabbing limes located on the side of the mobile unit that are stored in a container, and cutting the limes themselves. Discussed prep, storage, and sevice of limes for patrons with Antonia.

18: Cut lettuce not cooled or under temperature control. Cut lettuce prepped between 9 am - 10 am this morning. Embargoed. Discussed cooling lettuce and storing on ice in a cooler.

19: Several hot holding tcs food on steam well cooked between 9 am - 10 am below 135°F. Steam well heats up, however pic stated that the water leaks out. No water obseved in steam well. Antonia stated she would have it fixed in two hours. Embargoed all food below 135°F.

20: Mozzerella above 41°F. Not under temperature control. Discussed storing on ice and in a cooler. Embargoed.

43: Styrofoam cup floating in pinapple drink in insulated beverage dispenser.

43: Single service plastic utensils stored in cup with some handles up and some handles down.

45: Steam well is not able to hold water, it leaks out.

48: No hot water at hand sink.

55: Permit posted is expired.

56: Current inspection report not posted.

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



## Establishment Information

Establishment Name: Taqueria Lopez Mobile Food Est

Establishment Number : 605313596

## Comments/Other Observations

- 1: Owner demonstrates knowledge, however there were multiple priorty item violations marked.
- 2: Policy in folder for employees to reference.
- 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: Owner and employee stayed on task during inspection. Owner takes payments while employee serves food. I

disucssed with them when they exit front of mobile and go back to serve food, they must wash their hands prior to putting on gloves.

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: See food source
- 10: Food received at commissary.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw meat kept on mobile unit.

14: Food contact surfaces cleaned at commissary. (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 cooking on mobile unit.
- 17: (NO) No TCS foods reheated during inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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: Taqueria Lopez Mobile Food Est Establishment Number : 605313596

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Taqueria Lopez Mobile Food Est Establishment Number # 605313596

Sources			
Source Type:	Food	Source:	Sams Club, Restaurant Depot
Source Type:	Water	Source:	City
Source Type:		Source:	

# Additional Comments

Emailing applicable fact sheets to operator regarding observed priority item violations. A follow up inspection will be performed within 10 days to verify compliance of all priority item violations.