

**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

Observed Violations

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 service 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 observed in steam well. Antonia stated she would have it fixed in two hours. Embargoed all food below 135°F.

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

43: Styrofoam cup floating in pineapple 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.

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Comments/Other Observations

- 1: Owner demonstrates knowledge, however there were multiple priority 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 discussed 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Food Source: Sams Club, Restaurant Depot

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

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.