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