



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name Taqueria Y Antojitos La Oaxaquena Mobile Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 5428 Murfreesboro Road ☐ Temporary ☐ Seasonal
City La Vergne Time in 12:50 PM AM / PM Time out 03:02 PM AM / PM
Inspection Date 03/20/2024 Establishment # 605314596 Embargoed 2
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 16

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties	IN	OUT	NA	NO	5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting	IN	OUT	NA	NO	5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion	IN	OUT	NA	NO	5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use	IN	OUT	NA	NO	5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth	IN	OUT	NA	NO	5
Preventing Contamination by Hands					Consumer Advisory			COS R WT		
6	IN	OUT	NA	NO	Hands clean and properly washed	IN	OUT	NA	NO	4
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	IN	OUT	NA	NO	5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible	IN	OUT	NA	NO	5
Approved Source					Highly Susceptible Populations			COS R WT		
9	IN	OUT	NA	NO	Food obtained from approved source	IN	OUT	NA	NO	5
10	IN	OUT	NA	NO	Food received at proper temperature	IN	OUT	NA	NO	5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated	IN	OUT	NA	NO	5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction	IN	OUT	NA	NO	5
Protection from Contamination					Chemicals			COS R WT		
13	IN	OUT	NA	NO	Food separated and protected	IN	OUT	NA	NO	5
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized	IN	OUT	NA	NO	5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served	IN	OUT	NA	NO	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT	Pasteurized eggs used where required	IN	OUT	28	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	IN	OUT	1
29	OUT	Water and ice from approved source	IN	OUT	29	OUT	Warewashing facilities, installed, maintained, used, test strips	IN	OUT	1
30	OUT	Variance obtained for specialized processing methods	IN	OUT	30	OUT	Nonfood-contact surfaces clean	IN	OUT	1
Food Temperature Control					Physical Facilities			COS R WT		
31	OUT	Proper cooling methods used; adequate equipment for temperature control	IN	OUT	31	OUT	Hot and cold water available; adequate pressure	IN	OUT	2
32	OUT	Plant food properly cooked for hot holding	IN	OUT	32	OUT	Plumbing installed; proper backflow devices	IN	OUT	2
33	OUT	Approved thawing methods used	IN	OUT	33	OUT	Sewage and waste water properly disposed	IN	OUT	2
34	OUT	Thermometers provided and accurate	IN	OUT	34	OUT	Toilet facilities: properly constructed, supplied, cleaned	IN	OUT	1
Food Identification					35	OUT	Garbage/refuse properly disposed; facilities maintained	IN	OUT	1
35	OUT	Food properly labeled; original container; required records available	IN	OUT	35	OUT	Physical facilities installed, maintained, and clean	IN	OUT	1
Prevention of Food Contamination					36	OUT	Adequate ventilation and lighting; designated areas used	IN	OUT	1
36	OUT	Insects, rodents, and animals not present	IN	OUT	36	OUT	Administrative Items	COS R WT		
37	OUT	Contamination prevented during food preparation, storage & display	IN	OUT	37	OUT	Current permit posted	IN	OUT	0
38	OUT	Personal cleanliness	IN	OUT	38	OUT	Most recent inspection posted	IN	OUT	0
39	OUT	Wiping cloths: properly used and stored	IN	OUT	39	OUT	Compliance Status	YES	NO	WT
40	OUT	Washing fruits and vegetables	IN	OUT	40	OUT	Non-Smokers Protection Act	COS R WT		
Proper Use of Utensils					41	OUT	Compliance with TN Non-Smoker Protection Act	IN	OUT	0
41	OUT	In-use utensils; properly stored	IN	OUT	41	OUT	Tobacco products offered for sale	IN	OUT	0
42	OUT	Utensils, equipment and linens; properly stored, dried, handled	IN	OUT	42	OUT	If tobacco products are sold, NSPA survey completed	IN	OUT	0
43	OUT	Single-use/single-service articles; properly stored, used	IN	OUT	43	OUT				
44	OUT	Gloves used properly	IN	OUT	44	OUT				

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] 03/20/2024 Date Signature of Environmental Health Specialist [Signature] 03/20/2024 Date

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

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



Establishment Information	
Establishment Name:	Taqueria Y Antojitos La Oaxaquena Mobile
Establishment Number #:	605314596

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)

Equipment Temperature	
Description	Temperature (Fahrenheit)
Make line (ml), ambient temp	49
Reach in cooler inside	35

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pico, ml top, 3 hr	Cooling	45
Shredded lettuce, ml top, 3 hr	Cooling	46
Shredded lettuce, ml bottom, 3 hr	Cooling	42
Cooked rice, ml bottom, 5.5 hr	Cooling	53
Cooked beef tongue, ml bottom, 1hr	Cooling	45
Raw meats, ml bottom, 3 hr	Cooling	47
Cooked steak, steam well	Hot Holding	156
Cooked chicken, steam well	Hot Holding	158
Chicken, stove top	Hot Holding	164
Mole, stove top	Hot Holding	168
Deli ham, ml bottom	Cold Holding	40
Hot dogs, ml bottom,	Cold Holding	41
Raw beef, ric insise	Cold Holding	38

Observed Violations

Total # 10

Repeated # 0

1: No one claimed being in charge at beginning of inspection and could not answer food safety questions. Owner came later and could answer cleaning and hot and cold holding temperatures but not cooking temperature. Will email fact sheets in Spanish - recommend printing them and keeping them on the truck and discussed that someone must be in charge and know food safety.

Nadie afirmó estar a cargo al comienzo de la inspección y no pudo responder a las preguntas sobre seguridad alimentaria. El propietario vino más tarde y podría responder a la limpieza y a las temperaturas de retención de calor y frío, pero no a la temperatura de cocción. Enviará hojas informativas por correo electrónico en español - recomendando imprimirlas y mantenerlas en el camión y discutir que alguien debe estar a cargo y conocer la seguridad alimentaria.

18: Observed bag of rice in make pline above 41°F, employee stated it was made last night, cooled and then used in prep today at 8am -5.5 hrs prior - rice did not cool COS by embargo and discussing cooling time and practice, will send a fact sheet in Spanish.

Bolsa de arroz observada en make pline por encima de 41 °f, el empleado declaró que se hizo anoche, se enfrió y luego se usó en la preparación hoy a las 8 a.m. -5,5 horas antes - el arroz no se enfrió COS por embargo y discutiendo el tiempo de enfriamiento y la práctica, enviará una hoja informativa en español.

26: Observed a bottle of Windex with yellow liquid, the employee declared that it was COS by the employee labeling correctly. Discussed that all chemical products must be labeled correctly.

31: Make line cooler did not appear to be holding temperature - ambient temperature of 49°F - discussed food prepared today was not cooling fast enough to reach 41°F within 4 hours. Corrected by having employees put food on ice and discarding rice (see #18)

Hacer que el enfriador de la línea no parecía estar manteniendo la temperatura - temperatura ambiente de 49 °F - discutido, los alimentos preparados hoy no se estaban enfriando lo suficientemente rápido como para alcanzar los 41 °F en 4 horas. Corregido por empleados que ponen comida en hielo y descartan el arroz (ver #18)

34: None of the thermometers show the correct temperature of the fridges
Ninguno de los termómetros muestra la temperatura correcta de los frigoríficos

37: Food stored in "thank you" bags and not proper containers or seals.

Alimentos almacenados en bolsas de "gracias" y no en contenedores o sellos.

41: Knife stored between steam well and wall

Cuchillo almacenado entre el pozo de vapor y la pared

53: Las manijas del enfriador de línea de fabricación están sucias, el enfriador

Observed Violations

Total # 10

Repeated # 0

de línea de makeline no mantiene bien la temperatura en el momento de la inspección.

55: Has expired permit posted

56: Inspection report is 2 yrs old

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Establishment Number : 605314596

Comments/Other Observations

- 2: Can discuss
- 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: Employee did wash hands between task at time of inspection.
- 7: Did not observed active food prep - did observed gloves and proper utensils.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source
- 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: Did not observed cooking from raw today
- 17: (NO) No TCS foods reheated during inspection.
- 19: See temps.
- 20: See temps - manotity of food cooling or hot held
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.
- 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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Establishment Number : 605314596

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

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Sources

Source Type:	Food	Source:	Restaurant depot
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Source Type:	Water	Source:	Lv city
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Verified email, phone, and billing address - discussed with operator that it is important that they answer our calls, email, and receive the mail.

Had operator remove seating as they had a total of 30 seats inside including high chairs. Operator removed seating and high chairs to a total of 16. Discussed that they cannot have more than 16 seats inside because they only have one bathroom. Will verify seats remain 16 at follow up.

Reopened permit after inspection.

Will return sometime within 10 days to ensure the correction of the observed priority item violations 1, 18, and 26 - someone must always be in charge while the restaurant is open and the person in charge must be able to answer food safety questions. Will email information.

Correo electrónico, teléfono y dirección de facturación verificadas: se discutió con el operador que es importante que respondan a nuestras llamadas, envíen un correo electrónico y reciban el correo.

Hizo que el operador quitara los asientos, ya que tenían un total de 30 asientos dentro de las sillas altas. El operador eliminó los asientos y las sillas altas a un total de 16. Discusó que no pueden tener más de 16 asientos en el interior porque solo tienen un baño. Verificará que los asientos permanezcan 16 en el seguimiento.

Permiso de reapertura después de la inspección.

Volverá en algún momento dentro de los 10 días para garantizar la corrección de las violaciones observadas del artículo prioritario 1, 18 y 26 - alguien siempre debe estar a cargo mientras el restaurante está abierto y la persona a cargo debe ser capaz de responder a las preguntas de seguridad alimentaria. Enviará información por correo electrónico.