## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| -4  |   | 74   |  |   |  |   |  |  |  |  |                            |  |   | O Fermer's Market Food Unit   |   |   |   |
|---|---|--|--|---|--|---|--|--|--|--|----------------------------|--|---|---|---|---|---|
| Estal   | blist   | hmen   | t Nar  |   | Taco Town  |   |  |  | _  | Tva  | be of l                    | Establ   | ishme   | St Permanent OMobile  | L   |   |   |
| Address 5425 Hwy 153 Suite 137  |   |  |  | O Temporary O Seasonal  |  |   |  |  |  |  |                            |  |   |   |   |   |   |
| City  |   |  |  |   |  |   | 2:1  | 0 F  | M  | _ A  | M/P                        | м ті   | me o  | и 03:00: РМ АМ/РМ   |   |   |   |
| Inspe   | ectic   | on Da  | rte  |   | 04/17/2023 Establishment # 60530574  | .0  |  |  | Emba   | irgoe  | d C                        | )  |   |   |   |   |   |
| Purp  | ose   | of In  | spect  | tion  | Routine O Follow-up O Complaint  |   |  | O Pro  | Nimin  | ary  |                            | c  | Cor   | nsultation/Other  |   |   |   |
| Risk  | Cat   |  |  |   | O1 )22 O3  |   |  | <b>O</b> 4   |  |  |                            |  |   | up Required O Yes 鋭 No Number of  |   | 45  |   |
|   |   | R  |  |   | ors are food preparation practices and employee<br>ontributing factors in foodborne illness outbreak   |   |  |  |  |  |                            |  |   |   | ntion   |   |   |
|   |   |  |  |   | FOODBORNE ILLNESS RJ<br>led compliance status (IN, OUT, NA, HO) for each numbered liter  |   |  |  |  |  |                            |  |   |   |   |   |   |
| IN-   | in c  | ompli  |  | ang san   | OUT=not in compliance NA=not applicable NO=not observ  |   | and in   |  |  |  |                            |  |   | pection R=repeat (violation of the same code provid   |   |   |   |
|   |   | 010  |  | 110   | Compliance Status  | COS   | R  | WT   | F  |  | _                          |  |   | Compliance Status<br>Cooking and Reheating of Time/Temperature  | COS   | R   | WT  |
| $\rightarrow$   | in<br>S   | 001  | NA   | NO  | Supervision<br>Person in charge present, demonstrates knowledge, and   | 0   | 0  | 5  |  | IN   | OUT                        | NA   | NO  | Control For Safety (TCS) Foods  |   |   |   |
|   | _   | -  | NA   | NO  | performs duties<br>Employee Health   |   | 0  | 0  |  | 00   | 8                          | 0  | X   | Proper cooking time and temperatures<br>Proper reheating procedures for hot holding   | 0   | 00  | 5   |
| 2   |   |  |  |   | Management and food employee awareness; reporting  | _   | 0  | 5  |  | IN   | OUT                        |  | NO  | Cooling and Holding, Date Marking, and Time as  | _   |   |   |
| -   | ~ ~   | _  | NA   | NO  | Proper use of restriction and exclusion<br>Good Hygienic Practices   | 0   | 0  | -  | 18   | EX.  | 0                          | 0  | 0   | Public Health Control  Proper cooling time and temperature  | 0   |   |   |
| 4   | 1   | 0  |  | 0   | Proper eating, tasting, drinking, or tobacco use   | 0   | 8  | 5  | 19   | X  | 0                          | 0  | _   | Proper hot holding temperatures   | 0   | 0   |   |
|   | IN  | OUT  | NA   | NO  | No discharge from eyes, nose, and mouth<br>Preventing Contamination by Hands   | 0   |  |  |  | 20   | 8                          | 8  | 0   | Proper cold holding temperatures<br>Proper date marking and disposition   | 00  | 8   | 5   |
| _   |   |  | -  | 0   | Hands clean and properly washed<br>No bare hand contact with ready-to-eat foods or approved  | 0   | -  | 5  | 22   | 0  | 0                          | ×  | 0   | Time as a public health control: procedures and records   | 0   | 0   |   |
| 8   | 影   | 0  | 0  | 0   | alternate procedures followed<br>Handwashing sinks properly supplied and accessible  | 0   | 0  | 2  |  | IN   |                            |  | NO  | Consumer Advisory<br>Consumer advisory provided for raw and undercooked   |   | _   |   |
|   | IN  | OUT  | NA   |   | Approved Source Food obtained from approved source   |   |  |  | 23   | ×  | O                          | O<br>NA  | NO  | food  | 0   | 0   | 4   |
| 10  | 0   | 0  | 0  |   | Food received at proper temperature  | 0   |  |  | 24   | IN<br>O  | 001                        | 22   | NO  | Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered   | 0   | 0   | 5   |
| 11  | <u>×</u>  | 0<br>0   | 0  | 0   | Food in good condition, safe, and unadulterated<br>Required records available: shell stock tags, parasite  | 0   | 0  | 5  |  | IN   | OUT                        |  | NO  | Chemicals   | -   | <u> </u>  | •   |
|   | -   |  | NA   | -   | destruction Protection from Contamination  | Ľ   |  | _  | 25   | 0  |                            | 25   |   | Food additives: approved and properly used  | 6   | ठा  |   |
| 13  | 2   | 0  | 0  |   | Food separated and protected   | -   | 0  |  | 26   | 鬣  | 0                          |  | ·   | Toxic substances properly identified, stored, used  | 0   | ō   | 5   |
| 14 )<br>15 )  | _   |  | -  |   | Food-contact surfaces: cleaned and sanitized<br>Proper disposition of unsafe food, returned food not re-   | 0   | 0  | 5  | 27   | IN<br>O  | OUT                        | NA<br>SEC  | NO  | Conformance with Approved Procedures<br>Compliance with variance, specialized process, and  | 0   | 0   | 5   |
|   | ~   | Ť  |  |   | served   | <u> </u>  | -  | -  | ~.   | -  | -                          | ~  |   | HACCP plan  | <u> </u>  | -   | -   |
|   |   |  |  | Goo   | d Retail Practices are preventive measures to co   | ontro   | l the  | intro  | oduc   | tion   | of                         | atho   | geni  | , chemicals, and physical objects into foods.   |   |   |   |
|   |   |  |  | 00  | T=not in compliance COS=corre  |   |  | ar.  |  |  |                            | 8  |   | R-repeat (violation of the same code provision)   |   |   |   |
|   | _   | OUT  |  |   | Compliance Status<br>Safe Food and Water   |   | R  |  | É  |  | UTI                        |  |   | Compliance Status<br>Utensils and Equipment   | COS   | R   | WT  |
| 28  | 3   | 0  |  |   | d eggs used where required   | 0   |  | 1  | E  |  | _                          | and a  | nd no   | nfood-contact surfaces cleanable, properly designed,  | +   |   | 1   |
| 29<br>30  | )   |  |  |   |  |   | l X I  |  | 4  | 5   1  | 0 1                        |  |   | and the second | 0   | 0   |   |
|   |   | 0  | Wate<br>Varia  |   | lice from approved source<br>obtained for specialized processing methods   | 8   | 8<br>8   | 2  | $\vdash$   | +  | <mark>، د</mark>           | onstru   | cted,   | and used  |   | 0   | 1   |
|   |   | 0<br>OUT   | Wate<br>Varia  | ince d  | lice from approved source<br>obtained for specialized processing methods<br>Food Temperature Control   | 0   | 8  | 1  | 4  | 5  | 0<br>0 v                   | onstru<br>Varew  | cted,<br>ashin  | and used<br>g facilities, installed, maintained, used, test strips<br>ntact surfaces clean  | 0   | 0   | 1   |
| 31  | 1   | O<br>OUT<br>炭  | Wate<br>Varia<br>Prop<br>contr   | er co<br>ol   | lice from approved source<br>obtained for specialized processing methods<br>Food Temperature Control<br>oling methods used; adequate equipment for temperature   | 0   | 0  | 2  | 4  | 5<br>7<br>0  | 0 v<br>0 v<br>0 N          | Varew<br>Vonfoo  | cted,<br>ashin<br>d-cor   | g facilities, installed, maintained, used, test strips<br>ntact surfaces clean<br>Physical Facilities   | 0   | 0   | 1   |
| 31<br>32<br>33  | 1   | 이 이 이 이  | Wate<br>Varia<br>Prop<br>contr<br>Plant<br>Appr  | er co<br>ol<br>t food   | lice from approved source<br>obtained for specialized processing methods<br>Food Temperature Control<br>oling methods used; adequate equipment for temperature<br>properly cocked for hot holding<br>thawing methods used  | 0<br>0<br>0   | 00000  | 1  | 4  | 6 7<br>7 C<br>8 9  | 0 v<br>0 v<br>0 NUT<br>0 F | Varew<br>Vonfoo<br>Iot and<br>Numbi  | cted,<br>ashin<br>d-cor<br>5 cold<br>ng ins   | g facilities, installed, maintained, used, test strips<br>ntact surfaces clean<br>Physical Facilities<br>(water available; adequate pressure<br>stalled; proper backflow devices  | 0   | 0<br>0  |   |
| 32  | 1<br>2<br>3   | 000 🕱 😤 000  | Wate<br>Varia<br>Prop<br>contr<br>Plant<br>Appr<br>Ther  | er co<br>ol<br>t food   | lice from approved source<br>obtained for specialized processing methods<br>Feed Temperature Control<br>oling methods used; adequate equipment for temperature<br>properly cocked for hot holding<br>thawing methods used<br>eters provided and accurate   | 0   | 00   | 1 2 1  | 4/<br>4)<br>41<br>41<br>5/   | 6 C  |                            | Varew<br>Varew<br>Ionfoo<br>Iot and<br>Plumbi  | cted,<br>ashin<br>d-cor<br>5 cold<br>ng ins<br>e and  | g facilities, installed, maintained, used, test strips<br>tact surfaces clean  Physical Facilities  (water available; adequate pressure stalled; proper backflow devices (waste water properly disposed)  | 0<br>0<br>0<br>0<br>0   | 0   | 1 2 2 2   |
| 32  | 1<br>2<br>3   | 000 0000   | Wate<br>Varia<br>Prop<br>contr<br>Plant<br>Appr<br>Ther  | er co<br>ol<br>t food<br>oved<br>mome   | lice from approved source<br>obtained for specialized processing methods<br>Food Temperature Control<br>oling methods used; adequate equipment for temperature<br>properly cocked for hot holding<br>thawing methods used  | 0<br>0<br>0   | 00000  | 1<br>2<br>1<br>1   | 4  | 5<br>7<br>8<br>9<br>1  |                            | onstru<br>Varew<br>Ionfoo<br>Iot and<br>Plumbi<br>Sewag<br>Toilet fi   | cted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie  | g facilities, installed, maintained, used, test strips<br>ntact surfaces clean<br>Physical Facilities<br>(water available; adequate pressure<br>stalled; proper backflow devices  | 0<br>0<br>0<br>0<br>0   | 0<br>0  | 1 2 2   |
| 32<br>33<br>34  | 1<br>2<br>3<br>1  | 000 0000   | Wate<br>Varia<br>Prop<br>contr<br>Plant<br>Appr<br>Ther  | er co<br>ol<br>t food<br>oved<br>mome   | lice from approved source<br>obtained for specialized processing methods<br>Feed Temperature Control<br>oling methods used; adequate equipment for temperature<br>properly cocked for hot holding<br>thawing methods used<br>eters provided and accurate<br>Feed Identification  | 0<br>0<br>0<br>0<br>0   | 0<br>0<br>0<br>0<br>0  | 1 2 1 1 1 1 1  | 41<br>41<br>41<br>51<br>51<br>51<br>51<br>51<br>51<br>51                                     | 6 C<br>7 C<br>8 C<br>9  |                            | onstru<br>Varew<br>Ionfoo<br>Iot and<br>Plumbi<br>Sewag<br>Collet fa<br>Sarbag<br>Physica  | cted,<br>ashin<br>d-cor<br>5 cold<br>ng ins<br>e and<br>acilitie<br>pe/refi<br>al faci  | g facilities, installed, maintained, used, test strips<br>tact surfaces clean   | 0<br>0<br>0000<br>0<br>0<br>0   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | 1 2 2 2 1   |
| 32<br>33<br>34  | 1   | <u><u><u></u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u></u> | Varia<br>Prop<br>contr<br>Plant<br>Appr<br>Ther<br>Food  | er co<br>ol<br>t food<br>oved<br>mome   | lice from approved source<br>obtained for specialized processing methods<br>Food Temperature Control<br>oling methods used; adequate equipment for temperature<br>properly cooked for hot holding<br>thawing methods used<br>eters provided and accurate<br>Food Identification<br>erly labeled; original container; required records available  | 0<br>0<br>0<br>0<br>0<br>0  | 0<br>0<br>0<br>0<br>0<br>0   | 1 2 1 1 1 1 1  | 41<br>41<br>41<br>51<br>51<br>51   | 6 C<br>7 C<br>8 C<br>9  |                            | onstru<br>Varew<br>Ionfoo<br>Iot and<br>Plumbi<br>Sewag<br>Collet fa<br>Sarbag<br>Physica  | cted,<br>ashin<br>d-cor<br>5 cold<br>ng ins<br>e and<br>acilitie<br>pe/refi<br>al faci  | g facilities, installed, maintained, used, test strips<br>ntact surfaces clean<br>Physical Facilities<br>I water available; adequate pressure<br>stalled; proper backflow devices<br>I waste water properly disposed<br>es: properly constructed, supplied, cleaned<br>use properly disposed; facilities maintained   | 0 0 0 0 0 0 0   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | 1<br>2<br>2<br>2<br>1<br>1  |
| 32<br>33<br>34<br>35  | 1<br>2<br>3<br>3<br>3   | o o 5 o 5 o 6 o 1 0 0 1 2 0  | Vate<br>Varia<br>Prop<br>contr<br>Plan<br>Ther<br>Food<br>Insec  | er co<br>ol<br>t food<br>oved<br>mome<br>d prop<br>cts, ro<br>amina   | lice from approved source obtained for specialized processing methods Feed Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification etfy labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   | 1 2 1 1 1 1 1  | 41<br>41<br>41<br>51<br>51<br>51<br>51<br>51<br>51<br>51<br>51                               | 5 C<br>7 C<br>8 9 0<br>1 2<br>3 2<br>4 2   |                            | onstru<br>Varew<br>Ionfoo<br>Iot and<br>Plumbii<br>Sewag<br>Toilet fi<br>Sarbag<br>Physici<br>Adequa   | cted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci  | g facilities, installed, maintained, used, test strips<br>ntact surfaces clean  | 0<br>0<br>0000<br>0<br>0<br>0<br>0<br>0   | 000000000000000000000000000000000000000   | 1<br>2<br>2<br>2<br>1<br>1  |
| 32<br>33<br>34<br>35<br>36<br>36<br>37<br>38  | 1<br>2<br>3<br>4<br>5<br>7<br>8   | 000000000000000000000000000000000000000  | Wate<br>Varia<br>Prop<br>contr<br>Plant<br>Appr<br>Ther<br>Food<br>Cont<br>Pers  | er cor<br>ol<br>t food<br>oved<br>mome<br>t prop<br>cts, ro<br>amina<br>onal o  | lice from approved source obtained for specialized processing methods Feed Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1   | 44<br>41<br>41<br>56<br>55<br>55<br>55<br>56   | 6 C<br>7 C<br>8 C<br>9 C<br>1 C<br>2 C<br>3 2<br>4 2<br>5 C  |                            | onstru<br>Varew<br>Ionfoo<br>Iot and<br>Plumbii<br>Sewag<br>Gilet fi<br>Sarbag<br>Physics<br>Adequa  | cted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>type ve   | g facilities, installed, maintained, used, test strips<br>tact surfaces clean   | 0<br>0<br>00000<br>0<br>0<br>0<br>0<br>0  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   | 1<br>2<br>2<br>2<br>1<br>1  |
| 32<br>33<br>34<br>35<br>36<br>37  | 1<br>2<br>3<br>4<br>5<br>7<br>8<br>9  |  | Wate<br>Varia<br>Prop<br>contr<br>Plant<br>Appr<br>Ther<br>Food<br>Cont<br>Pers<br>Wipi<br>Was   | er co<br>or co<br>t food<br>oved<br>from<br>t prop<br>ots, ro<br>amina<br>onal o<br>ng cio  | lice from approved source obtained for specialized processing methods Feed Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables   | 0<br>000<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0                                  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1   | 44<br>41<br>44<br>55<br>55<br>55<br>55   | 6 C<br>7 C<br>8 C<br>9 C<br>1 C<br>2 C<br>3 2<br>4 2<br>5 C  |                            | onstru<br>Varew<br>Ionfoo<br>Iot and<br>Plumbii<br>Sewag<br>Gilet fi<br>Sarbag<br>Physics<br>Adequa  | cted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>type ve   | g facilities, installed, maintained, used, test strips ntact surfaces clean   | 0<br>0<br>0000<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0                                      | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 1<br>2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>0                                      |
| 32<br>33<br>34<br>35<br>36<br>36<br>37<br>38<br>39<br>40<br>41  | 1<br>2<br>3<br>4<br>5<br>7<br>8<br>9<br>9   | ×8000 0 0 8 0 8000 × 80  | Wate<br>Varia<br>Prop<br>contr<br>Plant<br>Appr<br>Ther<br>Food<br>Cont<br>Pers<br>Wipi<br>Was   | er co<br>ol<br>t food<br>oved<br>moment<br>t prop<br>cts, ro<br>amini<br>onal o<br>ng clo<br>hing f   | lice from approved source obtained for specialized processing methods Feed Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored   | 0<br>0000<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0        | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0                           | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1                          | 44<br>44<br>44<br>50<br>55<br>55<br>55<br>56<br>56   | 5 C<br>7 C<br>8 0<br>9 0<br>1 2<br>2 2<br>3 2<br>4 2<br>5 5<br>5 7   |                            | onstru<br>Varew<br>Ionfoo<br>Plumbio<br>Sewag<br>Gollet fi<br>Garbag<br>Physica<br>Adequa<br>Lourrent<br>Iost re<br>Compli   | cted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>t perm<br>cent  | g facilities, installed, maintained, used, test strips ntact surfaces clean   | 0<br>00000<br>0000<br>0000<br>000<br>9<br>25  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 1<br>2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>0                                      |
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| PH-2267 (Rev. 6-15)  | Free food safety training cl | RDA 62       |                         |  |
|----------------------|------------------------------|--------------|-------------------------|--|
| (19220) (1004. 0-10) | Please call (                | ) 4232098110 | to sign-up for a class. |  |

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



#### Establishment Information

Establishment Name: Taco Town Establishment Number #: 605305740

| 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<br>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.   |  |
| Smoking observed where smoking is prohibited by the Act.   |  |

| Warewashing Info |                |     |                          |  |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |  |
| Sani bucket      | Quat           | 400 |                          |  |  |  |  |
| Dish machine     | Chlorine       | 50  |                          |  |  |  |  |
|                  |                |     |                          |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |

| Food Temperature                      |               |                          |
|---------------------------------------|---------------|--------------------------|
| Description                           | State of Food | Temperature (Fahrenheit) |
| Queso                                 | Hot Holding   | 142                      |
| Rice                                  | Hot Holding   | 147                      |
| Beef                                  | Hot Holding   | 156                      |
| Chx                                   | Hot Holding   | 163                      |
| Raw chx                               | Cold Holding  | 39                       |
| Raw beef                              | Cold Holding  | 39                       |
| Pico Cooling from room temp prep 1 hr | Cooling       | 50                       |
| Cut toms                              | Cold Holding  | 38                       |
| Raw fish                              | Cold Holding  | 38                       |
| Rice                                  | Cold Holding  | 41                       |
|                                       |               |                          |
|                                       |               |                          |
|                                       |               |                          |
|                                       |               |                          |
|                                       |               |                          |

#### Observed Violations

Total # 5

Repeated # ()

31: Rice cooling in deep pan in walkin covered with plastic and metal lid, stacked on top of each other. Removed covers, spaced out and advised to use shallow pan or stir occasionally

41: In use utensils stored between equipment

44: Employee rinsing gloves. Employee not chamging tasks or with excessive

soilage. No hamd wssh or glove change required. Advised to not wash gloves.

53: Ceiling tiles in poor repair

54: Employee drink on countertop, build up in hood

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



#### Establishment Information

Establishment Name: Taco Town

Establishment Number : 605305740

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: On file

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: Observed hand washing

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: Approved

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

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 raw protein being cooked

17: (NO) No TCS foods reheated during inspection.

18: Observed good active cooling

19: All hot holding correct

20: All cold holding items in temp

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: On menu with reminder

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.

# Establishment Information

Establishment Name: Taco Town

Establishment Number: 605305740

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Taco Town
Establishment Number #. 605305740

| Sources      |         |  |
|--------------|---------|--|
| Source Type: | Source: |  |

# Additional Comments