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			O 4						up Required O Yes 鋭 No Number of		45	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										ntion		
					FOODBORNE ILLNESS RJ 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 Cooking and Reheating of Time/Temperature	COS	R	WT
\rightarrow	in S	001	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
	_	-	NA	NO	performs duties Employee Health		0	0		00	8	0	X	Proper cooking time and temperatures 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 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 Preventing Contamination by Hands	0				20	8	8	0	Proper cold holding temperatures Proper date marking and disposition	00	8	5
_			-	0	Hands clean and properly washed 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 Handwashing sinks properly supplied and accessible	0	0	2		IN			NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	
	IN	OUT	NA		Approved Source Food obtained from approved source				23	×	O	O NA	NO	food	0	0	4
10	0	0	0		Food received at proper temperature	0			24	IN O	001	22	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11	<u>×</u>	0 0	0	0	Food in good condition, safe, and unadulterated 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) 15)	_		-		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5	27	IN O	OUT	NA SEC	NO	Conformance with Approved Procedures 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 Safe Food and Water		R		É		UTI			Compliance Status 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 30)						l X I		4	5 1	0 1			and the second	0	0	
		0	Wate Varia		lice from approved source obtained for specialized processing methods	8	8 8	2	\vdash	+	<mark>، د</mark>	onstru	cted,	and used		0	1
		0 OUT	Wate Varia	ince d	lice from approved source obtained for specialized processing methods Food Temperature Control	0	8	1	4	5	0 0 v	onstru Varew	cted, ashin	and used g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
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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 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
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Sources		
Source Type:	Source:	

Additional Comments