

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



Establishment Information	
Establishment Name:	Tacos El Cunao
Establishment Number #:	605240173

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)
Triple sink	CL	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	37
Low boy	38
Reach in cooler (prep room)	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken (drawer)	Cold Holding	37
Sliced onions (drawer)	Cold Holding	39
Pico (low boy)	Cold Holding	39
Salsa (salsa station)	Cold Holding	39
Ground beef	Hot Holding	165
Refried beans	Hot Holding	172
Rice	Cooling	140
Rice (reach in cooler back room)	Cold Holding	39
Sliced onions (Reach in)	Cold Holding	38

Observed Violations

Total # 6

Repeated # 0

31: Multiple TCS foods cooling at room temperature in hallway of establishment. 140-170°F. Advised PIC to start cooling process by portioning product and placing in a cold holding unit.

33: Numerous frozen TCS foods left out to thaw at room temperature in back storage area. Frozen TCS foods must be cooked frozen, thawed in a cold holding unit, or thawed in a sink under running water.

37: Multiple foods stored in reach in cooler uncovered. Foods stored in cold holding units must be covered to help prevent contamination. Onion bag stored on floor.

41: Utensils stored in salsa at self service station. Must be stored handle up or separate from product.

45: Gaskets in poor repair to reach in cooler.

53: Ceiling tiles water damaged throughout facility. Floor tiles in poor repair in kitchen area.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: Good handwashing observed.
- 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: Food from approved sources.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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:	Grocery store
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments