## TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT	SCORE						
Establishment Name			t Nam		Taco Chela MT#734 • Farmer's Market Food Unit								O Remanant WMohile	7						
					210 DEARODY ST								O Temporary O Seasonal							
					Nashville															
City						$\mathcal{D}\mathcal{A}$			.0			_			ne o	ut 09:50; PIVI AM / PM				
		n Da				24 Establishment #					Emba	-	d U			L		_	_	
			spect		Routine	O Follow-up	O Complaint				elimin	ary				nsuitation/Other			^	
Risk	isk Category O1 🕱 O3 O4 Follow-up Required 🕷 Yes O No Number of S Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Preven									0										
				as c	ontributing fact	ors in foodborne ill	ness outbreak	s. P	ublic	: He	aith	inte	rven	tions	are	control measures to prevent illness or in	jury.			
		(110	rk des	lignat	ed compliance statu											INTERVENTIONS ach item as applicable. Deduct points for category or	subcateg	ery.)		
IN	in co	ompii			OUT=not in complian	ce NA=not applicable	NO=not observe	id.		cc						spection R*repeat (violation of the same cod	le provision	1)		
⊢	IN	οuπ	NA	NO	Comp	Supervision		cos	R	WT						Compliance Status Cooking and Roheating of Time/Tempera		:05	R	WT
	500 E	0	~		Person in charge pr	resent, demonstrates k	nowledge, and	0	0	5		IN			NO	Control For Safety (TCS) Foods				
			NA		performs duties	Employee Health	• •	0	0	9		00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding		응	읽	5
	X		nen	no	Management and fo	ood employee awarene	ss; reporting	0	0		۳					Cooling and Holding, Date Marking, and Th		-	-	
	×	0			Proper use of restri	iction and exclusion		0	0	5		IN		NA	NO	a Public Health Control				
	IN XX	OUT O	NA	_		d Hygienic Practice ng, drinking, or tobacco		0	0		18 19	-	0 意	8		Proper cooling time and temperature Proper hot holding temperatures		8	읽	
5	1	0		0	No discharge from	eyes, nose, and mouth		ŏ		5	20	0	X	0		Proper cold holding temperatures		0	0	5
	IN A	OUT O	NA	and the second sec	Preventle Hands clean and pr	ng Contamination by recerly washed	y Hands	0	ο	_				0		Proper date marking and disposition	_	_	0	
	×	0	0	0	No bare hand conta	act with ready-to-eat foo	ds or approved	0	ō	5	22		0	0		Time as a public health control: procedures and re	cords	이	이	
8	0	23			alternate procedure Handwashing sinks	s followed properly supplied and	accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercost	ked	0	0	4
	IN         OUT         NA         NO         Approved Source           IN         O         Food obtained from approved source         O         O			_		IN	OUT		NO	food Highly Susceptible Populations	-	~1	9	•						
10 O O O Sc Food received at proper temperature		0	0		24	_	0	88		Pasteurized foods used; prohibited foods not offer		0	0	5						
11	_	0	~	_		tion, safe, and unadulte vailable: shell stock tag		0	0	5	-	_	OUT					~	~	Ű
12         O         O         Required records available: shell stock tags, parasite destruction           IN         OUT         NA         NO         Protection from Contamination		0	0	_	25	IN O		NA XX		Chemicals Food additives: approved and properly used	_	न	न							
13	0	0	歐		Food separated and	d protected			0	4	26	Ř	0			Toxic substances properly identified, stored, used		ŏ	ŏ	5
	_	0	0			ces: cleaned and sanitiz of unsafe food, returned		0		5		IN	-	NA	NO	Conformance with Approved Procedure Compliance with variance, specialized process, an	4		_	
15	2	0			served	or ansare rood, recarned	nood not re-	0	0	2	27	0	0	×		HACCP plan	~	0	0	5
				Goo	d Retail Practic	es are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into fo	ods.			
											L PR			3						
				001	fenct in compliance Comp	liance Status	COS=corre	cted o	R R	during WT	inspe	ction				R-repeat (violation of the same code pro Compliance Status	vision)	:08	R	WT
	_	OUT	Deat			ood and Water							UT			Utensils and Equipment		_	-	
2		0	Wate	r and	d eggs used where ice from approved :	source		0	00	2	4	5				infood-contact surfaces cleanable, properly designe and used	id,	0	0	1
3	-	읈		nce o		zed processing method mperature Control	\$	0	0	1	4	6 (	o v	Varews	ashin	g facilities, installed, maintained, used, test strips		0	0	1
3	_	0	Prop			adequate equipment fo	or temperature	0	0	2	4	_	_	Vonfoo	d-cor	ntact surfaces clean		0	0	1
3		-	contro Plant		properly cooked for	hot bolding		-	0	1	4		UT O	tot and	Loold	Physical Facilities I water available; adequate pressure	-	01	ा	2
3	3	0	Appro	oved t	thawing methods us	ied		0	0	1	4		O P	Numbir	ng ins	stalled; proper backflow devices		0	0	2
3	_	0 OUT		nome	ters provided and a	iccurate Identification		0	0	1	5	_	-			i waste water properly disposed es: properly constructed, supplied, cleaned			응	2
3	_			prop		container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained		_	<u></u>	1
		OUT				f Food Contaminatio				_	5		-	-		lities installed, maintained, and clean			0	1
3	6	0	Insects, rodents, and animals not present		0	0	2	5	4	0 A	\dequa	de ve	ntilation and lighting; designated areas used		0	0	1			
3	7	0	Conta	amina	tion prevented durin	ng food preparation, sto	rage & display	0	0	1		0	UT			Administrative items				
38 O Personal cleanliness						0	0	1	5		0	Sument	perm	nit posted		0	0	0		
3	_				ths; properly used a uits and vegetables			0	8		5	6 (	0 1	Aost re	cent	inspection posted Compliance Status			0 NO	WT
		OUT			Proper	Use of Utensils										Non-Smokers Protection Act		-	-	
4	_				sils; properly stored	d s; properly stored, dried	bandled	0	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
- 4	3	0	Singl	e-use	/single-service artic	les; properly stored, used	ed	0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ	ŏ	Ť
-4	4	0	GIOW	85 USI	ed properly			0	0	1										

iture to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. rvice establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cear Repeated violation of an identical risk factor may result in revocation of your foo e. You are required to post the food service establishment permit in a conspicuou rmit. 5e. ost 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 th 68-14-703, 68-14-708, 68-14-708, 68-14-709, 68-14-719, 68-14-715, 68-14-715, 68-14-716, 4-5-329. er and post the m T.C

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Date Signature of Environmental Health Specialist

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04/20/2024	ſ

Signature of Person In Charge

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## \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mo	nth at the county health department.	RDA 629
(19220) (1001. 0-10)	Please call (	) 6153405620	to sign-up for a class.	nDr 013

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



#### Establishment Information

Establishment Name: Taco Chela MT#734 Establishment Number #: 605308659

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Sanitizer bucket 3 compartment sink not	QA	200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Tall reach in cooler	40						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Hot dog in pan on grill	Hot Holding	120
Chicken in Pan on stove top	Hot Holding	118
Pulled chicken on steam table	Hot Holding	164
Pulled pork on steam table	Hot Holding	174
Baked beans on steam table	Hot Holding	158
Pico de gallo in pan with no ice	Cold Holding	46
Hot dogs in tall reach in cooler	Cold Holding	43

#### Observed Violations

Total # 3

Repeated # ()

8: Hand sink initially blocked at begining of inspection by napkins and other single service items. Corrective Action: moved to proper storage areas.
19: Improper hot holding of chicke at 118 F and hot dogs at 120F on pans on top of stove top placed here less than 4 hours ago. Corrective Action: reheated to 165 F. Turned up stove top to hot hold at proper 135 F

20: Improper cold holding of pico de gallo pulled from cooler 3 hours ago.

Corrective Action: placed back into reach in cooler to cool back down and trained in proper ice bath

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



#### Establishment Information

Establishment Name: Taco Chela MT#734

Establishment Number : 605308659

#### Comments/Other Observations

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

- 2: Employee illness policy strored on site
- 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 proper hand washing

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See sources. No unapproved sources discovered during inspection.

- 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: (NA) No raw animal foods served. Cooked at commissary
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling observed
- 21: Observed proper date marking
- 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: No tobacco products offered for sale.

\*\*\*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 Chela MT#734

Establishment Number: 605308659

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Taco Chela MT#734

Establishment Number # 605308659

Sources								
Source Type:	Water	Source:	Metro/municipal					
Source Type:	Food	Source:	Sysco,					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

# Additional Comments