TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

14.23

					FOOD SER	VICE ESTA	BL	ISH	IMI	ENT	T IN	ISI	PEC	TI	SC SC	ORE			
Eet	- dala	men	t Nar	-	Taqueria Rayo							E Parmanant O Mobile		5					
Establishment Name Address					3027 Dayton Blvd O Temporary O Seasonal									J					
					Chattanoc		Time k	04	1.1	5 F	PM			и т.		ut 05:00; PM AM / PM			
City		_				023 Establishment						-			the o	at 00.00, 1111 AM/PM			
		n Da		line	MRoutine					_	Emba				0.00	nsultation/Other			
			spec	DON		O Follow-up	O Complaint				elimin	ary						0	
Risi	(Cat	egorj R		act	O1 ors are food p	xc preparation practice	O3 s and employee	beh		04 8 m/	st co	mm	only			up Required O Yes 👯 No Number of to the Centers for Disease Control and Preve		0	
				as (ontributing fa											control measures to prevent illness or injury.			
		(14	rk de	algna	ted compliance s											INTERVENTIONS ach Hom an applicable. Deduct points for category or subce	legory.)	
IN	⊨in c	ompii	ance			pliance NA=not applicable	e NO=not observ)S=cor	recter	d on-s	site duri	ng int	pection R=repeat (violation of the same code provi			W/T
	IN	OUT	NA	NO		Supervision		1005	R	wi	Ь	IN	~	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	1000	R	WT
1	黨	0				e present, demonstrates	knowledge, and	0	0	5						Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health				-		<u>第</u> 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
23	X	0				nd food employee awarer estriction and exclusion	ness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
ľ		-	NA	NO		Good Hygionic Practic		ľ		_	18	0	0	0	X	e Public Health Control Proper cooling time and temperature	0	0	
4	黨	0		0		asting, drinking, or tobac- om eyes, nose, and mou		<u> </u>	0	5		黨	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preve	nting Contamination					21	*	ŏ		0	Proper date marking and disposition	ŏ	ŏ	5
6 7	直区	0 0	0	0		d properly washed ontact with ready-to-eat f	oods or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
- I	84 156		0	0	alternate proces	dures followed inks properly supplied an	d accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN 家	OUT	NA	NO		Approved Source				_	23	0	0	2	110	food	0	0	4
10	0	0	0	24	Food received a	from approved source at proper temperature		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	6
	×	_	*	0		ondition, safe, and unadu ds available: shell stock t		0	0	5	-	IN	OUT		110		1	<u> </u>	9
12	O	O OUT	NA	O NO	destruction	tection from Contami		0	0	_	25	0		XX		Chemicals Food additives: approved and properly used	0	0	
13	篾	0	0		Food separated	i and protected		_	0		26	黛	0		·	Toxic substances properly identified, stored, used	ŏ	ŏ	5
	展員	0	0			urfaces: cleaned and san ion of unsafe food, return		0	0 0	5	27	IN O	OUT	NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
	~	÷		_	served			Ū	Ŭ	-		Ű	Ŭ	~		HACCP plan	1°	Ŭ	-
L				God	d Retail Prac	tices are preventive	measures to c	ontro	l the	intr	oduc	tion	of p	atho	geni	, chemicals, and physical objects into foods.			
				0	T=not in compliant	C.0.	COS=com				LPR		ICE	3		R-repeat (violation of the same code provision)			
	_		_		Co	mpliance Status	000-001		R		Ē					Compliance Status	COS	R	WT
	8	OUT O	Past	euriz	ed eggs used wh	fe Food and Water ere required		0	0	1	4	_	υτ Ο ^F	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0		1
_	9 0	0	Wate	er and	d ice from approv		vie	0	0	2	\vdash	+				and used	-	0	1
	-	OUT				Temperature Control				_	40		-			g facilities, installed, maintained, used, test strips	0	0	1
3	1	黨	Prop contr		oling methods us	sed; adequate equipment	for temperature	0	0	2	43	_	∧ C UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	2				f properly cooked				0	1	41		_			I water available; adequate pressure		0	2
	3 4				thawing method eters provided ar			8	0	1	49	_	_			stalled; proper backflow devices	8	0	2
	_	OUT		- North		od identification				-	5	_				is: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	i prog	perty labeled; orig	ginal container; required r	ecords available	0	0	1	53	2	0	Sarbag	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT				n of Food Contaminat	tion				53	-	-			lities installed, maintained, and clean	0	0	1
3	6	0	Inse	ds, n	cdents, and anim	als not present		0	0	2	54	+	-	Adequa	de ve	ntilation and lighting; designated areas used	0	0	1
	7					during food preparation, s	storage & display	0	0	1			UT			Administrative items			
_	8	-	-		cleanliness oths; properly use	ed and stored		0	0	1	54					nit posted inspection posted	0	0	0
_	0				fruits and vegetal				ŏ	1	Ê		<u> </u>			Compliance Status			WT
	_	OUT				per Use of Utensils							_	E		Non-Smokers Protection Act			
	1 2				nsils; properly st equipment and lin	ored nens; properly stored, driv	ed, handled	8	8	1	5	5				with TN Non-Smoker Protection Act ducts offered for sale	0	00	0
4	3 4	0	Sing	e-us		articles; properly stored, u		0	8	1	55	ร				oducts are sold, NSPA survey completed	Ō	õ	
						a langua substanta ana anta arriv	and the second									Received address of an interaction data for a			
serv	ice et	stablis	hmer	t per	mit. Items identified	d as constituting imminent I	health hazards shall b	e com	cted i	mmed	iately o	or ope	ratio	ns shall	ceas	Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per	nit in a	consp	icuous
						report in a conspicuous ma 68-14-708, 68-14-709, 68-14-7				t a he	aring n	egard	ing th	us repo	rt by I	fling a written request with the Commissioner within ten (10) da	rs of th	e date	of this
					h									A	1	m			

lel.	09/06/2023		09/06/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training c		th at the county health department.	RDA 629
(19220) (1001. 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: Taqueria Rayo Establishment Number #: 605317710

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 wenty-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.	
Sarage 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)			
Sani bucket Three comp sink	QA QA	200 200				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
1 door domestic	48				

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Chicken	Cooking	174		
Rice	Hot Holding	154		
Carne asada	Hot Holding	150		
Cut leafy greens-on ice		41		
Beans-1 dr domestic	Cold Holding	41		

Observed Violations

Total # 4

Repeated # 0

31: Ice bath had melted holding cut leafy greens and sliced tomatoes. This was corrected during inspection. Ensure proper refrigeration of TCS foods.

One door domestic unit holding at 48F. Thermostat adjusted during inspection. Maintain 41F or below at all times.

34: Provide battery for one door domestic unit.

48: Discontinue obtaining water from home. Use approved commissary for water. 55: Permit is expired. Pay within 24 hours or you will be ordered to cease and desist operation.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Taqueria Rayo

Establishment Number : 605317710

Comments/Other Observations

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

2: (IN) person in charge has knowledge of employee illness policy.

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: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved 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: Chicken properly cooked today
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed today.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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.
- 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 Manage	

Establishment Name: Taqueria Rayo Establishment Number : 605317710

Comments/Other Observations (cont'd)

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

Establishment Information					
Establishment Name: Ta	queria Rayo				
Establishment Number #:	605317710				

Sources							
Source Type: Food		Source:	Sam				
Source Type:	Food	Source:	SE meats				
Source Type:	Water	Source:	Home				
Source Type:		Source:					
Source Type:		Source:					

Additional Comments