

Establishment Name

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

O Consultation/Other

O Temporary O Seasonal

Memphis City

KRoutine

Time in 07:45 AM AM / PM Time out 08:00; AM AM / PM

05/24/2022 Establishment # 605313070 Inspection Date

O Follow-up

TAQUERIA MEXICO CITY

5055 CEDRICK AVENUE

Embargoed 0 O Complaint O Preliminary

R=repeat (violation of the same code provi

SCORE

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

10	e in c	compli	ance		OUT=not in compliance NA=not applicable NO=not ob	served			C)\$=co	rrecte	d on-si	te
					Compliance Status	CC	35	R	WT				
	IN	OUT	NA	NO	Supervision						IN	оит	ŀ
1	盔	0			Person in charge present, demonstrates knowledge, an performs duties.	d (7	0	5	16	0	0	H
	IN	OUT	NA	NO	Employee Health					17		O	r
2	700	0			Management and food employee awareness; reporting		স	0					ī
3	×	0			Proper use of restriction and exclusion	7	7	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices		_			18	0	0	Г
4	0	0		X	Proper eating, tasting, drinking, or tobacco use		Я	0	5	19	0	0	Г
5	0	0		300	No discharge from eyes, nose, and mouth		Я	0	0	20	245	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	0	0	Г
6	0	0		300	Hands clean and properly washed		2	0		22	0	0	Γ
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approvaltemate procedures followed	ed (7	0	5	"	IN	_	H
8	×	0			Handwashing sinks properly supplied and accessible	\neg	Я	0	2	23	0	6	Г
	IN	OUT	NA	NO	Approved Source					[23	0	ľ	Ľ
9	窓	0			Food obtained from approved source		Я	0			IN	OUT	П
10	0	0	0	3%	Food received at proper temperature		Я	0		24	0	6	Г
11	×	0			Food in good condition, safe, and unadulterated		Я	0	5	24	١٠	١٠	Г
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	7	7	0			IN	оит	
	IN	OUT	NA	NO	Protection from Contamination					25		0	Г
13	×	0	0		Food separated and protected)	0	4	26	黨	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized		7	0	5		IN	OUT	П
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	-	>	0	2	27	0	0	1

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr	_	_	_
		Compliance Status	cos	R	WT
	OUT	Caro i con amo i i mon			_
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	W
	OUT Utensils and Equipment				
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	,
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/24/2022

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

Date

Free food safety training classes are available each month at the county health department.) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	TAQUERIA MEXICO CITY					
Establishment Number	= [605313070					

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)					

Equipment Temperature					
Description Temperature (Fahre					
Prep cooler	42				
Freezer	0				
Cooler	43				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations
Total # 2
Repeated # ()
34: No thermometer to check food temperature
53: Improper fresh water hose.
""See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TAQUERIA MEXICO CITY

Establishment Number: 605313070

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: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Rest depot, prime meats
- 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: (NO) TCS food is not being held hot during inspection.
- 20: Ok
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Smoking is not observed where smoking is prohibited by the Act.
- 58: Ok

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: TAQUERIA MEXICO CITY			
Stablishment Number: 605313070			
Comments/Other Observations (cont'd)			
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Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Name: TAQUERIA MEXICO CITY Establishment Number #: 605313070					
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Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information