TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

13															
Canton a												-	_	_	
Contraction of Contraction											O Fermer's Market Food Unit		ſ		
		LA DELICIA - MOBILE													
Establishment Nan							Ту;	e of E	stabl	shme	o Permanent Mobile	9		J	
Address	3001 Rossv	ille Blvd.									O Temporary O Seasonal				
City	Chattanoog	a Time i	n 02	2:0	0 F	РΜ	A	M/P	A TH	me o	ut 02:30; PM _ АМ / РМ				
ony	12/10/20														
Inspection Date	12/19/20/	22 Establishment # 60531020	57		_	Emb	argoe	d U			L				
Purpose of Inspect	on CRoutine	O Follow-up O Complain	t		O Pr	elimir	hary		C	Cor	nsultation/Other				
Risk Category	O 1	322 O3			04				Fo	ilow-	up Required 邕 Yes O No	Number of Se	eats		
Risk F											to the Centers for Disease Contr		ion	_	
	as contributing fact	tors in foodborne illness outbreak	ks. P	Publi	c He	aith	Inte	rvent	tions	are	control measures to prevent illne	ss or injury.			
and the		FOODBORNE ILLNESS R											\		
				195 (114)							ach Itom as applicable. Deduct points for c				
IN=in compliance		ice NA=not applicable NO=not observ pliance Status		R		<u>مەر</u>	mecte	a on-s	te duri	ng ins	spection Rerepeat (violation of the Compliance Status		cos	R	WT
IN OUT NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/T			-	
1 🖉 0		resent, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) F			_	
IN OUT NA	performs duties	Employee Health	-		-		8		00		Proper cooking time and temperatures Proper reheating procedures for hot holdi	ng	00	읭	5
2 2 0		ood employee awareness; reporting	0	0		H ^m					Cooling and Holding, Date Marking		-	-	
3 度 0	Proper use of restr	iction and exclusion	0	0	٩		IN	OUT	NA	NO	a Public Health Contro	4			
IN OUT NA		d Hygionic Practicos					0	0	×		Proper cooling time and temperature		0	0	
4 × 0 5 × 0	 Proper eating, tast No discharge from 	ing, drinking, or tobacco use		0	5		Š	00	00	0	Proper hot holding temperatures Proper cold holding temperatures		8	읭	
IN OUT NA		ng Contamination by Hands	۲Ŭ		-		1		ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
6 嵐 0	O Hands clean and p		0	0	5	22	0	0	X	0	Time as a public health control: procedure	es and records	0	0	
7 嵐 0 0	 No bare hand cont alternate procedure 	act with ready-to-eat foods or approved es followed	0	0	°	H	IN	OUT	NA	NO	Consumer Advisory		_	_	
8 🐹 0	Handwashing sink	s properly supplied and accessible	0	0	2	23	0	0	策		Consumer advisory provided for raw and	undercooked	0	0	4
9 🕱 O	Food obtained from	Approved Source	0	0		H	IN	OUT	_	NO	food Highly Susceptible Populat	tions	_	_	
10 0 0 0	See Food received at p	roper temperature	0	0		24	0	0	33		Pasteurized foods used: prohibited foods		0	0	5
11 🕱 0	The second se	ition, safe, and unadulterated wailable: shell stock tags, parasite	0	-	5	Ē	-	_	-			not onered	<u> </u>	-	-
12 0 0 嵐	destruction		0	0			IN	OUT		NO	Chemicals				
IN OUT NA 13 O 道 O	NO Protect Food separated an	tion from Contamination	-	0	4	25	0 夏	0	X		Food additives: approved and properly us		8	읽	5
14 20 0		ces: cleaned and sanitized		ŏ	5	20	IN	_	NA	NO	Toxic substances properly identified, store Conformance with Approved Provided Provi		-	-	_
15 溴 0		of unsafe food, returned food not re-	0	-	2	27	0	0	×		Compliance with variance, specialized pro-	ocess, and	0	0	5
	served		-	-	_		-	-	~		HACCP plan		-	-	-
	Good Retail Practic	es are preventive measures to c	ontro	d the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
			GO	DD R	ET/A	L PR	7.10	ICE							
	OUT=not in compliance	COS=corr	rected o	n-site	during						R-repeat (violation of the same				
OUT		liance Status Food and Water	cos	R	WT			UT			Compliance Status Utensils and Equipment		cos	R	WT
	unized eggs used where		0	0	1	E		_	ood a	nd no	nfood-contact surfaces cleanable, propert	y designed,	0	0	1
	r and ice from approved	source zed processing methods	8	0	2	Ľ	×	<u> </u>	onstru	cted,	and used		~	\rightarrow	<u> </u>
OUT		mperature Control	10		-	4	6	0 v	larew	ashin	g facilities, installed, maintained, used, tes	at strips	0	이	1
		adequate equipment for temperature	0	0	2	4	_	-	onfoo	d-cor	ntact surfaces clean		0	0	1
contr	ol food properly cooked fo	hat halfing	-	0			_	υτ Ο ⊢		Foold	Physical Facilities		0		0
	wed thawing methods u		+8	6	+	4		-			I water available; adequate pressure stalled; proper backflow devices		허	읭	2
34 O Them	nometers provided and a		0		1	5	0	o s	evag	e and	waste water properly disposed		0	0	2
OUT	Food	Identification		_	_	-	_	<u>0 1</u>	oilet fa	cilitie	es: properly constructed, supplied, cleaned	<u> </u>	0	_	1
	properly labeled; origina	I container; required records available	0	0	1			0 G	arbag	e/refi	use properly disposed; facilities maintained	1	0	0	1
OUT	Prevention of	f Food Contamination		_		5		o p	hysica	al faci	lities installed, maintained, and clean		0	-	1
36 O Insec	ts, rodents, and animals	not present	0	0	2	5	4	0 A	dequa	nte ve	entilation and lighting; designated areas us	ed	0	0	1
37 O Conta	mination prevented duri	ng food preparation, storage & display	0	0	1		0	UT			Administrative Items				
38 O Perso	nal cleanliness		0	0	1	5	5	0 0	ument	pern	nit posted		0	0	
	g cloths; properly used a	and stored	0	0	1						inspection posted		0	õ	0
	ing fruits and vegetable		0	0	1		_				Compliance Status		YES	NO	WT
41 O In-us	Proper e utensils; properly store	Use of Utensils	0	0	1		7	- 0	omoli	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act		आ	01	
42 O Utens	ils, equipment and linen	s; properly stored, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0	0
	e-use/single-service artic is used properly	cles; properly stored, used	- 8	8	1	5	9	lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
			-												
Failure to correct any service establishment	violations of risk factor it permit, items identified as	ems within ten (90) days may result in suspe constituting imminent health hazards shall I	insion (be com	of you ected i	r food immed	servic lately	or op	ablishe mation	sent p s shal	ermit. I ceas	Repeated violation of an identical risk factor r e. You are required to post the food service er	may result in revoca stablishment permit	ition o in a c	ef you onspi	r food cuous
manner and post the	most recent inspection rep		ight to	reques							fling a written request with the Commissioner				
1-11	1 da				-		+				Λ		. .	.	a -
0		12/	19/2	2022	2	_			іД	0	h_{1}	1	2/1	9/2	022
Signature of Perse	on In Charge				Date	Si	gnatu			onme	ental Health Specialist				Date
		Additional food safety information ca	n be f	ound	on ou	ir wel	bsite,	http	//tn.g	jow/h	ealth/article/eh-foodservice ****				
PH-2267 (Rev. 6-15)		Free food safety training classe						onth :	at the	cou	inty health department.			RO	A 629
procession preserving		Please call (14	232	2098	211	0		to sid	an-u	p for a class.			-10	1.161

PH-2267 (Rev. 6-15)	Free food safety training clas	sses are available each mon	th at the county health department.	RDA
rezor (new. o-roy	Please call () 4232098110	to sign-up for a class.	hber

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: TAQUERIA LA DELICIA - MOBILE Establishment Number #: 605310207

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)

I	Equipment l'emperature						
	Description	Temperature (Fahrenheit)					

Food Temperature			
Description	State of Food	Temperature (Fahrenheit	
Rice	Hot Holding	144	
Beans	Hot Holding	139	
Cooked vegetables	Cooking	150	

Observed Total #	riolations
Repeated #)
) Raw chicken stored over fresh onions and sauces. COS

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: TAQUERIA LA DELICIA - MOBILE

Establishment Number : 605310207

Comments/Other Observations

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

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

- 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) Proper employee handwashing guidelines 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: (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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (IN) Hot holding temperatures are 135°F or above.
- 20: (IN) Cold holding temperatures are at 41°F 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 Name: TAQUERIA LA DELICIA - MOBILE Establishment Number : 605310207

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: TAQUERIA LA DELICIA - MOBILE Establishment Number # 605310207

SourcesSource Type:FoodSource:US FoodsSource Type:WaterSource:TN AmericanSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments