## **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	<b>O</b> 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 <sup>m</sup>					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	<ul> <li>Proper eating, tast</li> <li>No discharge from</li> </ul>	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	<ul> <li>No bare hand cont alternate procedure</li> </ul>	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			<b>0</b>   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		<b>.</b> .	<b>.</b>	<b>a</b> -
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