

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Time in 11:50; AM AM / PM Time out 12:20; PM AM / PM

O Temporary O Seasonal

12/21/2022 Establishment # 605309967 Embargoed 0

> O Complaint O Preliminary O Consultation/Other

Number of Seats 0 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0 0		5
	IN	OUT	NA	NO	Good Hygienic Practices			\equiv
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Burritos el Chepes (Mobile)

₩ Follow-up

613 Kinser Circle

Chattanooga

Routine

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	00,		1
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO				
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
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	1
32	0	Plant food properly cooked for hot holding	0	0	Ī
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
	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	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Γ
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ī
44	10	Gloves used properly	- 0	0	

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	温	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Signature of Person In Charge

e

12/21/2022 Date 12/21/2022 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 4232098110 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
	es (Mohile)						
Establishment Name: Burritos el Chepes (Mobile) Establishment Number #: 605309967							
23abisiment Namber 2. 003303301							
NSPA Survey - To be completed if	#57 is "No"						
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.		facilities at all times to per	rsons who are				
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-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vent	s in non-enclosed areas are n	ot completely removed or	open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	d by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Triple sink	CL	50					
	l .						
Equipment Temperature							
Description			Temperature (Fah	renheit)			
Food Temperature							
Description		State of Food	Temperature (Fah	renhelt)			

Observed Violations							
Total # 6							
Repeated # 0							
37: See original report.							
42: See original report.							
45: See original report.							
46: See original report.							
47: See original report.							
48: See original report.							
Tor our engine report.							

^{***}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: Burritos el Chepes (Mobile)						
Establishment Number: 605309967						
Comments/Other Observations						
 (IN): PIC demonstrates knowledge by having no violations of priority violations during current insp (IN): An employee health policy is available. 4: 5: 	pection.					
6: Good handwashing observed. Water present on mobile food truck.						
7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12:						
13. 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved r	mathods					
8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved r 15: 16: 17: 18: 19: 20: 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer tha 22: 23: 24: 25: 26:						
 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer that 22: 23: 24: 25: 26: 27: 	มก 24 hours.					
27: 57: 58:						

Additional Comments

See last page for additional comments.

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

Establishment Name: Burritos el Chepes (Mobile)			
Establishment Number: 605309967			
Comments/Other Observations (cont'd)			
A -L-12st 1 O			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information							
Establishment Name: Burritos el Chepes (Mobile)							
Establishment Number #: 605309967							
Sources	1						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Water present on food truck. Good handwashing obseavailable, dishes wash,rinsed, sanitized at triple sink	erved, TCS foods date marked, employee health policy with 50ppm CL.						