TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

6/-30

(APR)			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								sco	ORE							
100	1111																		
Establishment Name			Elena's Taco Shop Type of Establishment O Mobile								r								
6105 Highway 70						_	Тур	pe of E	Establi	shme	ent								
Provees		Time in	o Temporary O Seasonal ne in 03:00 PM AM / PM Time out 04:20; PM AM / PM																
City Title I				5.0			_	d 0		the of	ut 04.20; PIVI AM/PM								
Inspection Date 05/24/2023 Establishment # 605222797			-		- 1 O Pre					0.00	nsultation/Other								
Risk Ca			0011	01	122 O				04		ary				up Required O Yes 🕱 No	Number of S	oats	0	_
Than Ge				ors are food prep	aration practices and e	mployee		vior	s mo				repo	ortec	to the Centers for Disease Con	trol and Prevent		-	
			as c	ontributing facto											control measures to prevent illn INTERVENTIONS	ess or injury.			
			algnat		(IN, OUT, NA, NO) for each se	mbered Item	n. For		marke	M 0L	л, н	ark CC	05 or R	for e	ach liem as applicable. Deduct points for				
IN=in o	compi	iance		OUT=not in complianc Compl	e NA=not applicable NO liance Status	-not observe		R		\$=co	mecte	d on-s	ite duri	ng int	spection R=repeat (violation of the Compliance Status		n) COS	R	WT
IN	ουτ	NA	NO	D	Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)				
1 嵐	0		110	performs duties	esent, demonstrates knowled	ge, and	0	0	5		12	0	0		Proper cooking time and temperatures		8	읽	5
2 10	0	NA	NO		Employee Health od employee awareness, rep	orting	0	0	5	"	O IN	O OUT		NO	Proper reheating procedures for hot hol Ceeling and Helding, Date Markin			0	
3 宸	_	NA	NO	Proper use of restric			0	0	°	40	0	001	0		a Public Health Cont	rel	_		
IN 4 送	0	-	0	Proper eating, tastin	d Hygienic Practices g. drinking, or tobecco use		0	0	5	19	家	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5 嵐 IN	001	NA	NO	Preventin	eyes, nose, and mouth g Contamination by Hand	is .	0			20 21	12	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 <u>賞</u> 7賞	0	0	0	Hands clean and pro No bare hand contain	operly washed ct with ready-to-eat foods or a	pproved	0	0	5	22	-	0	×	-	Time as a public health control: procedu		0	0	
8 🐹	0	-	-		properly supplied and access	ible		0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw an		0	0	4
IN 9 嵐		NA	NO	Food obtained from	Approved Source approved source		0	0	_		IN	OUT		NO	food Highly Susceptible Popul	ations	Ť	-	
10 0	0	0	*	Food received at pro Food in good conditi	oper temperature ion, safe, and unadulterated		00	0	5	24	0	0	×		Pasteurized foods used; prohibited food	is not offered	0	0	5
12 O	0	×	0	Required records av destruction	vailable: shell stock tags, para	site	0	0			IN		NA		Chemicals				
IN 13) (注		NA	NO	Protect Food separated and	for from Contamination		0	0	4	25 26	0 度	8	X		Food additives: approved and properly Toxic substances properly identified, sto		0		5
14 実	0	0	1		es: cleaned and sanitized f unsafe food, returned food r	ot re-	0	0	5		IN	-	NA	NO	Conformance with Approved Compliance with variance, specialized p			_	
15 筧	0			served			0	0	2	27	0	0	黨		HACCP plan		0	٥	5
			Goo	d Retail Practice	s are preventive measu	res to co	ntro	l the	intro	duc	tion	of p	atho	geni	s, chemicals, and physical object	ts into foods.			
			01	T=not in compliance		COS=corre							5		R-repeat (violation of the sa	me code ormulaion)			
		1		Compl	iance Status ood and Water	COSHOULE		R		É		UT	_	_	Compliance Status Utensils and Equipment		COS	R	WT
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31	1001				ed processing methods		0 0	0	2	4	+	× .			and used g facilities, installed, maintained, used, t		0	0	1
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Elena's Taco Shop Establishment Number #: 605222797

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink	Bleach	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	40				
Reach in cooler	35				
Big Prep cooler (near grill)	33				

State of Food	Temperature (Fahrenheit)
Cold Holding	35
Cold Holding	41
Hot Holding	174
Hot Holding	168
Hot Holding	145
Cold Holding	39
	Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding

Total # 5 Repeated # ()

35: Food containers are not labeled with name of food. (Tomatoes, sugar, rice, potatoes, cilantro)

45: Grease build up on side of fryers and grill. Wash, rinse and sanitize.

45: Purple cutting board has too many grooves. Please replace. Cutting board at prep cooler across from grill needs to be replace. It has too many grooves and is stained.

52: Dumpster door is open.

53: Ceiling tiles are stained. (Looks like water damage). Grease build up on walls behind grill. Build up on walls near ware washing area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Elena's Taco Shop Establishment Number : 605222797

Comments/Other Observations	
Comments/Other Observations 1 2 3 3 4 5 5 6 6 7 7 8 9 9 10 10 11 12 13 14 15 16 17 18 Establishment was not cooling anything at the time of inspection. 19 20 21 22 23 24 25 26 26 27 57 58	
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***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 violations that could not be

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: Elena's Taco Shop

Establishment Number: 605222797

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Elena's Taco Shop Establishment Number # 605222797

Sources			
Source Type:	Food	Source:	Restaurant Depo,PFG
Source Type:		Source:	

Additional Comments

I asked manager to tell me their cooling down procedure. He stated that they put food in pan once it leave the grill. They sit it on counter to cool. He could not tell me the temperature food has to be before putting it in the cooler.

I educated manager on cooling down process and had him translate to chef on duty.