

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

			)
7	5	7	5

SCORE

O Farmer's Market Food Unit TACO LOCO Remanent O Mobile Establishment Name Type of Establishment 3970 JACKSON AVE O Temporary O Seasonal Address Memphis Time in 11:30; AM AM/PM Time out 12:10; PM AM/PM City 06/07/2022 Establishment # 605256504 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 27

Follow-up Required

04

О3

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

12	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			Ö	05=:
					Compliance Status	COS	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ
	IN	OUT	NA	NO	Employee Health				ŀŀ
2	ЭXС	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	Н
	IN	OUT	NA	NO	Good Hygienic Practices				ŀŀ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		ŀ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	17
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	1	0		0	Hands clean and properly washed	0	0		l [
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l t
	IN	OUT	NA	NO	Approved Source				H
9	200	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	l I.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l l'
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				17
13	×	0	0		Food separated and protected	0	0	4	1 7
14	X	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	[

_					Compliance Status	COS	K	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит		NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		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	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	×		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	,
	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 pathogo s, 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	-
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	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	×	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	125	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

rspect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	凝	Sewage and waste water properly disposed	0	0	2
51	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	類	Current permit posted	ि	0	0
56		Most recent inspection posted	0	0	۰
	YES	NO	WT		
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a wr (8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the

06/07/2022

06/07/2022

\*\*\*\* 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) ) 9012229200 Please call ( to sign-up for a class.

Date RDA 629

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Int	formation	
Establishment Name:	TACO LOCO	
Establishment Number	<b>±</b> 605256504	

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)				
	Chlorine	50					

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Traulsen cooler	42							
	l .							

Food Temperature Description	State of Food	Temperature (Fahrenheit
	Cold Holding	42
Rice	Cold Holding	42

Observed Violations
Total # 12
Repeated # 0
34: Thermometers not provided for coolers 35: Unlabeled food containers 37: Uncovered RTE food items
<ul><li>38: Female employee preparing food without hair restraint</li><li>39: Dirty wiping coth on prep table</li><li>46: Chlorine test strips not provide</li><li>47: Dirty interior of coolers</li></ul>
50: Clogged handsink 51: Paper towels not provided for women's restroom, dirty men's restroom 53: Dirty equipment exterior, stained ceiling tiles
54: Dim vent-a-hood light bulbs 55: Current permit must be paid and posted within 48 hours

<sup>&</sup>quot;"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: TACO LOCO	
Establishment Number: 605256504	
Comments/Other Observations	
•	
∩·	
0. 1:	
2:	
3:	
4:	
: : : : : : : : : : : : : : : : : : :	
0. 7·	
7. 8:	
9:	
0:	
1:	
2:	
3: 4.	
4. Γ·	
5. 6:	
7:	
7: 8:	
8:	
***See page at the end of this document for any violations that could not be displayed in this space.	
A 1/4/4 1 A 1/4	

See last page for additional comments.

Additional Comments

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: TACO LOCO	
Establishment Number: 605256504	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information					
Establishment Name: TACO LOCO					
Establishment Number #	605256504				
Sources					
Source Type:	Food	Source:	Restaurant Depot		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comments					
Santiagomaxine9@gmail.com					