TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name			t Nar		Taqueria El Burrito #3 Type of Establishment O Farmer's Market Food Unit O Permanent XMobile												
					421 Nashville Pike O Temporary O Seasonal												
					12	2:5	6 F	PM	A	M/P	и Тir	ne o	ut 01:16:PM AM/PM				
Inspection Date 02/09/2024 Establishment # 605323650										d 0			· · · · · · · · · · · ·				
			spect		Routine O Follow-up O Complaint			- O Pr			~ -		Co	nsultation/Other			
					O1 102 O3			04		,		Fo	low-	up Required O Yes 叙 No Number of S	ieats.	0	
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevent									_								
as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																	
(Mark designated compliance status (IN, OUT, NA, NO) for each sumbered litem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																	
IN	⊨in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		R	CC TW	S=co	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status	on) COS	R	WT
	IN	OUT	NA	NO	Supervision		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2		OUT	NA		Employee Health Management and food employee awareness; reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding	00	0	•
3	×		1		Proper use of restriction and exclusion	0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA		Good Hygienic Practices					8	0	0		Proper cooling time and temperature	0	응	
4	24	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		0	5	20	25	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	5
6	IN O	OUT	NA	and the second second	Preventing Contamination by Hands Hands clean and properly washed	0	0		21	0	0	<u>x</u>	-	Proper date marking and disposition Time as a public health control: procedures and records	0 0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	<i>"</i>	-		NA			•	9	_
8	X	0	NA		Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	_	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0	-		Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
	0 XX		0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×		Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals		_	
13		OUT	NA	NO	Protection from Contamination Food separated and protected	0		4		0 家		X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	x	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5		_	_	NA	NO	Conformance with Approved Procedures		_	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	geni	s, chemicals, and physical objects into foods.			
				011	not in compliance COS=com			ЧŲ				3		R-repeat (violation of the same code provision)			
					Compliance Status		R		Ē					Compliance Status	COS	R	WT
	8		Past		Safe Food and Water d eggs used where required	0	0	1		45 O Food and nonfood-contact surfaces cleanable, property designed,				0	0	1	
_	9 0				ice from approved source btained for specialized processing methods	8	0	2	\vdash	+	- 0			and used		-	
		OUT			Food Temperature Control	-			4		_			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	contr		ling methods used; adequate equipment for temperature	0	0	2	4	_	O N	omoo	9-00f	Physical Facilities	0	0	1
	2				properly cooked for hot holding thawing methods used	8	8		4	_	-			I water available; adequate pressure stalled; proper backflow devices	8	읭	2
_	4	0	Then		ters provided and accurate	ŏ	ŏ	1	5	0	o s	ewage	and	waste water properly disposed	0	0	2
	5	OUT	_		Food identification		0	1	-	_	_			es: properly constructed, supplied, cleaned	0	0	1
-	9	O	F-000	prop	Prevention of Feed Contamination	0		•			-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
3	6	10000	Insec	ts, ro	dents, and animals not present	0	0	2	5	_	_			intilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	υт			Administrative Items			
	8				leanliness	0	0	1		_			-	nit posted	0	0	0
_	9 0				ths; properly used and stored ruits and vegetables	8	0		5	6	0 [N	lost re	cent	Compliance Status	O YES	0 NO	WT
	1	OUT	_	o udou	Proper Use of Utensils Isils; properly stored	0	0		5	,	-	omolic	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act			
- 4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8	T	obaco	o pro	ducts offered for sale	0	0	0
43 O Single-use/ 44 O Gloves use			/single-service articles; properly stored, used ed properly		8		5	9	15	tobac	co pr	oducts are sold, NSPA survey completed	0	0			
Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																	
service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-705, 68-14-708, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-329.																	
- opo	ang di	And An	Section	ia 081				4	-(\rightarrow		11		2 Dans		0.10	
Signature of Person in Charge 02/09								1 Date	84	1	ite of	Envir	H	ental Health Special M	52/0	912	2024 Date
	- 1416/64			- 1 I I I	the set of the					بالله م	10.01		en mit H	enner i reterri togravitariot			- ave

 **** 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. Please call () 6152061100 to sign-up for a class.

PH-2267 (Rev. 6-15)

RDA 629

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taqueria El Burrito #3 Establishment Number # 605323650

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 comp sink	Not set up						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Small cooler	33			
Prep cooler	33			

Food Temperature	State of Food	Temperature (Fahrenheit
eeerip item		i chiperatare (i antenio

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Taqueria El Burrito #3

Establishment Number : 605323650

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee health policy available
- 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: No food prep
- 7: No food prep
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: No cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No cold holding observed

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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 El Burrito #3						
Establishment Number	605323650						

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Taqueria El Burrito #3

Establishment Number #: 605323650

Sources						
Source Type:	Food	Source:	Amigos meats, midsouth produce			
Source Type:	Water	Source:	City water			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments