TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ß	100																
Establishment Name						C Farmer's Market Food Unit Type of Establishment O Permanent XMobile							_	K			
Address 319 Peabody St							O Temporary O Seasonal										
City Nashville Time in 09:50							0 P	M	AJ	M/PN	и Тi	me or	t 10:00; PM AM / PM				
Inspection Date 04/20/2024 Establishment # 605321380						_				-	d 0						
			specti		Routine O Follow-up O Complaint			- O Pre			-		Cor	suitation/Other			
								_		,					Seate	0	
Risk Category 01 🕱 03 04 Follow-up Required 🕷 Yes 0 No Number of Seats 0 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention									_								
			_	IS C	ontributing factors in foodborne illness outbreak			_				_					
		(44	ırk dəsi	gnat	FOODBORNE ILLNESS Ris of compliance status (IK, OUT, KA, NO) for each numbered Hem										legory.)		
IN	in co	mpīi	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status	ion)	R	WT
	IN	ουτ	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	×	0	_		Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures		0	
			NA	NO	Employee Health	~			17		ŏ	Â		Proper reheating procedures for hot holding	00	ŏ	5
	X	8			Management and food employee awareness; reporting Proper use of restriction and exclusion	0 0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	IN (OUT	NA	NO	Good Hygienic Practices	-	-			0	0	0		Proper cooling time and temperature	0		_
4	<u>×</u>	0	-		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	00	8	5	19 20		0 実	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN (out O	NA	NO	Proventing Contamination by Hands Hands clean and properly washed	0				Ă	õ	0	0	Proper date marking and disposition	ŏ	ŏ	5
_	<u>展</u>	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	ŏ	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
8	0	12	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	N O	OUT O	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
			NA	_	Approved Source Food obtained from approved source	0	0	_		IN	OUT		NO	food Highly Susceptible Populations	Ľ	-	
	0		0	\approx	Food received at proper temperature Food in good condition, safe, and unadulterated			5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	ŏ	x	0	Required records available: shell stock tags, parasite	0	ŏ		H	IN	OUT	NA	NO	Chemicals		_	
H	IN (NA		Protection from Contamination				25		0	X		Food additives: approved and properly used	0	0	5
13 14	읎	응	<u>家</u> 0		Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26		0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	_	_			Proper disposition of unsafe food, returned food not re- served		-	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5
				G 00	d Retail Practices are preventive measures to co						_		geni	, chemicals, and physical objects into foods.			
				00	not in compliance COS=correc			au Al			1CES	3		R-repeat (violation of the same code provision)			
		OUT		_	Compliance Status Safe Food and Water	COS			É		UT			Compliance Status Utensils and Equipment	COS	R	WT
21	8	0			d eggs used where required	0	2	1	45	-	o Fr		nd no	nfood-contact surfaces cleanable, properly designed,		0	1
25	0	_			ice from approved source	0	0	2	constructed, and used			0		1			
			Variar	ice c	btained for specialized processing methods	0	0	<u> </u>	46	: 6						-	
		OUT			Food Temperature Control			_	46		o v	Varew	ashin	and used g facilities, installed, maintained, used, test strips tact surfaces clean	0	0	1
3	1	OUT	Prope	r coc	Food Temperature Control ling methods used; adequate equipment for temperature	0	0	2	47	0	0 0 0 N 0T	Varewo	ashin d-cor	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities	0	0	1
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Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice										
H-2267 (Rev. 6-15)	Free food safety training ck Please call (asses are available each mon) 6153405620	h at the county health department. to sign-up for a class.	RDA 629						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Taco Chela Cart #1112 Establishment Number #: 605321380

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Bmoking' symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Non needed at time							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Sausage cooking	Cooking	112
Corn dog	Cold Holding	52
Hot dogs on stove	Hot Holding	149
diced tomatoes in metal pan	Cold Holding	50

Observed Violations

Total # 3

Repeated # 0

8: Hand sink hot water not working at beginning of inspection. Corrective Action: new gas container hooked up and working properly.

20: Improper cold holding of corn dogs in pan at 52 F as well as Tomatoes holding at 50 F in a metal pan for less than 3 hours. Corrective Action: tomatoes moved into ice cooler to begin cooling; and corndogs cooked on stove. Trained in proper cold and hot holding. Also reviewed possible TPHC policy in future. 56: No inspection report posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Chela Cart #1112

Establishment Number : 605321380

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: E ployee illness policy stored on site
- 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: Observed proper hand washing

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See sources. No unapproved sources discovered during inspection.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw food stored on cart
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Nomcooling observed at time of inspection.
- 19: Observed proper hot holding
- 21: Observed proper date marking
- 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: Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.
- 58: No tobacco products offered for sale.

***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: Taco Chela Cart #1112 Establishment Number : 605321380

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Taco Chela Cart #1112

Establishment Number # 605321380

Sources								
Source Type:	Water	Source:	Metro/munifipal					
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments