TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Cart I							• ••								
Contraction of the second	Los Danchos	Taquaria MT#1173									O Farmer's Market Food Unit				١
Establishment Name	Los Panchos Taqueria MT#1173 7707 National Type of Establishment Market Food Unit O Permanent Mobile								J						
Address	3767 Nolens	-			~ -	_					O Temporary O Seasonal				
City	Nashville			L:5			_			me o	ut 02:30; PM AM / PM				
Inspection Date	04/18/202	24 Establishment # 60532402	24		-	Emb		d ()						
Purpose of Inspection	試 Routine	O Follow-up O Complain	t		O Pr	elimir	hary		c	Cor	nsultation/Other				
Risk Category	O1	2 O3	beha		04	at c	omn	non				umber of Sea		0	
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.															
(Mark design	ated compliance statu	FOODBORNE ILLNESS R (IH, OUT, NA, NO) for each numbered ite									I INTERVENTIONS such item as applicable. Deduct points for category	or subcatego	ну.)		
IN=in compliance		ce NA=not applicable NO=not observ liance Status		R)\$=co	rrecte	d on-	site dur	ing ins	spection R=repeat (violation of the same of Compliance Status			R	WT
IN OUT NA NO		Supervision				F	IN	our	NA	NO	Cooking and Reheating of Time/Tempe				
1 眞 0	Person in charge pr performs duties	esent, demonstrates knowledge, and	0	0	5		0			×	Control For Safety (TCS) Foods Proper cooking time and temperatures		8	0	6
IN OUT NA NK		Employee Health od employee awareness; reporting	0	0		17	0				Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and		0	0	-
3 度 0	Proper use of restric		0	0	5				NA		a Public Health Control			_	
IN OUT NA NG 4 滋 O O	Proper eating, tastin	d Hygienic Practices Ig. drinking, or tobacco use		0		19	0	0			Proper cooling time and temperature Proper hot holding temperatures	- (8	0	
5 X O O		eyes, nose, and mouth g Contamination by Hands		0	-		24	8		0	Proper cold holding temperatures Proper date marking and disposition			8	5
6 <u>家</u> O O O O	Hands clean and pr No bare hand conta	operly washed ct with ready-to-eat foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and	records (0	0	
8 🐹 0	Alternate procedure Handwashing sinks	s followed properly supplied and accessible	-	0	2	23	IN O	0	NA	NO	Consumer Advisory Consumer advisory provided for raw and under	cooked	0	0	_
IN OUT NA NK	Food obtained from	Approved Source approved source	0	0	_	<u> </u>	IN	00		NO	food Highly Susceptible Populations		91	9	-
10 0 0 0 5 11 × 0		oper temperature ion, safe, and unadulterated		0	5	24	0	0	88		Pasteurized foods used; prohibited foods not off	ered (0	0	5
12 0 0 🕱 0	Damined seconds on	vailable: shell stock tags, parasite	0	0			IN	out	NA	NO	Chemicals		_	_	
IN OUT NA NK 13 夏 O O		tion from Contamination	0	0	4	25 26	0	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, use		읽	읭	5
14 実 0 0	Food-contact surface	es: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedu	ures	_	-	
15 溴 0	served	f unsafe food, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, HACCP plan	anu	0	٥	5
Ge	od Retail Practice	is are preventive measures to c	ontro	l the	intr	oduc	tion	of	patho	gens	s, chemicals, and physical objects into	foods.			
	UT=not in compliance	COS=corr	GOO						8		R-repeat (violation of the same code p				
	Compl	liance Status ood and Water		R		Ê		UT		_	Compliance Status Utensils and Equipment		08	R	WT
28 O Pasteuri	zed eggs used where indice from approved s	required	0	8	1	4		0			onfood-contact surfaces cleanable, properly desig	ned,	0	0	1
	obtained for specializ	red processing methods	ŏ	ŏ	1		6	_			, and used og facilities, installed, maintained, used, test strips	. ,	1	0	1
31 O Proper o		adequate equipment for temperature	0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean		0	0	1
loutroo	d properly cooked for	hot holding	-	0	1	4	_		lot an	1 cold	Physical Facilities I water available; adequate pressure	— — ,	01	0	2
	d thawing methods us neters provided and a		0	0	1		_				stalled; proper backflow devices I waste water properly disposed			응	2
OUT	Food	Identification		_		5	1	0	foilet fa	acilitie	es: properly constructed, supplied, cleaned		이	0	1
35 O Food pro		container; required records available	0	0	1			-		·	use properly disposed; facilities maintained ilities installed, maintained, and clean		-	응	1
	rodents, and animals r		0	0	2	-	_	-			entilation and lighting; designated areas used		-	0	1
37 O Contami	nation prevented durin	g food preparation, storage & display	0	0	1		4	τυκ			Administrative items		_		
38 O Persona			0	0	1		_			-	nit posted		8	읽	0
40 O Washing	loths; properly used a fruits and vegetables			0		Ľ	6		VIOSE RE	cent	Compliance Status			NO	WT
	lensils; properly stored			0		5	7				Non-Smokers Protection Act with TN Non-Smoker Protection Act		KI.	0	
43 O Single-u	se/single-service articl	; properly stored, dried, handled es; properly stored, used	0	0	1	5	8 9				oducts offered for sale roducts are sold, NSPA survey completed		0		0
44 O Gloves used properly O O 1 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 pe	rmit. Items identified as	constituting imminent health hazards shall t	be corre	icted i	mmed	iately	or op	eratio	ns shal	l ceas	Repeated woration of an identical flick factor may res ie. You are required to post the food service establish filing a written request with the Commissioner within to	ment permit in	180	onspi	cuous
		1-708, 68-14-709, 68-14-711, 68-14-715, 68-14-				_		L	- (
Da	T	04/	18/2	-		_					Michael	04	1/1		024
Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****															
PH-0067 (Perc 6 45)		Free food safety training classe								·				80	A 629
PH-2267 (Rev. 6-15)		Please call (405						p for a class.			RD	A 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Los Panchos Taqueria MT#1173 Establishment Number #: 605324024

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

Equipment Temperature				
Decoription	Temperature (Fahrenheit)			
Prep cooler	36			
Reach in freezer	-4			
Reach in cooler	36			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Refried beans in steam table	Hot Holding	149
Cooked rice in steam table	Hot Holding	138
Cooked beef in steam table	Hot Holding	151
Sliced tomatoes in open top prep cooler	Cold Holding	41
Cut lettuce in prep cooler	Cold Holding	41
Cooked beef in prep cooler	Cold Holding	39
Mozzarella cheese in prep cooler	Cold Holding	39
Cooked pork in prep cooler	Cold Holding	40
Cooked beef in reach in cooler	Cold Holding	40
Salsa in reach in cooler	Cold Holding	40

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Establishment Name: Los Panchos Taqueria MT#1173

Establishment Number : 605324024

Comments/Other Observations

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

2: Emoloyee health policy is a available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.

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

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

- 9: See 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 tcs foods cooked during the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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: Los Panchos Taqueria MT#1173 Establishment Number : 605324024

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Los Panchos Taqueria MT#1173

Establishment Number # 605324024

Sources			
Source Type:	Food	Source:	Restaurant depot and Sams club
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments