

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



Establishment Information

Establishment Name: Taco Mamacita
Establishment Number #: 605205367

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)
Dish machine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked chicken	Hot Holding	140
Pinto beans	Hot Holding	145
Diced tomatoes	Cold Holding	38
Cooked corn	Cold Holding	40
Pinto beans	Cold Holding	40
Shredded brisket	Hot Holding	157
Raw chicken	Cold Holding	55
Raw shrimp	Cold Holding	55
Coleslaw	Cold Holding	55
Shredded chicken	Hot Holding	153
Cooked sliced onions	Cold Holding	40
Queso	Hot Holding	145
Cooked chicken in walk in cooler	Cold Holding	46
Corn and bean salad in walk in cooler	Cold Holding	46
Pinto beans in walk in cooler	Cold Holding	46

Observed Violations

Total # 6

Repeated # 0

17: Rice cooked in-house pulled from cooler and reheated in hotbox. Rice at 115 degrees F after three hours. Must reach 165 degrees F within two hours when reheating for hot holding. Covered proper reheating procedures and practices with PIC.

20: TCS foods under grill holding temp at 55 degrees F. Must be 41 degrees F or below. Embargoed raw chicken, raw shrimp, and coleslaw.

20: TCS foods in walk in cooler temping at 46 degrees F. Must be 41 degrees F or below.

39: Wet wiping cloths stored on counters. Must be stored in sanitizer bucket.

45: Reach in cooler with water pooling at bottom.

54: Employee beverage stored on food prep surface.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is 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: Proper handwashing observed.
- 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: Food obtained 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) No raw animal foods cooked during inspection.
- 18: Proper cooling observed with cooked corn.
- 19: Proper hot holding temperatures observed.
- 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: Consumer advisory located.
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Food	Source:	T&T, US Foods
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments