## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/225

					FOOD SERVICE ESTA	BL	ISH	IME	ENT	T 11	NSF	EC	TI				
Est	abisi	hmen	t Nar		Taqueria el Jaguar					Tur	xe of E	ietabli	ehmu	O Farmer's Market Food Unit O Permanent 第Mobile			
Add	ress				807 Dodds Avenue					.,,			21111	O Temporary O Seasonal			/
City					Chattanooga Time in 03:49 PM AM / PM Time out 04:22; PM AM / PM												
Insp	ectio	on Da	te		09/07/2023 Establishment = 60531818	1		_	Emb	argoe	d 0						
Puŋ	pose	of In	spect	tion	Routine O Follow-up O Complaint							nsultation/Other					
Risi	c Cat	tegon			O1 302 O3			<b>O</b> 4						up Required O Yes 🕅 No Number of S		0	
		R	ak I	acto as c	ors are food preparation practices and employee ontributing factors in foodborne illness outbreak	beha s. P	vior ublic	e mo	et c aith	omn Inte	nonly rvent	repo	are	d to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNESS R												
				algnat	ed compliance status (IH, OUT, HA, HO) for each numbered iten		ite na									)	
IN	⊨in c	ompili	noe		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	ed COS	R		)\$=co	rrecte	d on-si	te duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision									Cooking and Reheating of Time/Temperature			
1	8	0			Person in charge present, demonstrates knowledge, and	0	0	5	40	IN	OUT		NO	Control For Safety (TCS) Foods Proper cooking time and temperatures			
		OUT	NA	NO	Employee Health			-	10	意志	0	0	-	Proper reheating procedures for hot holding	00	8	5
2	X				Management and food employee awareness; reporting	0	0		Ê					Cooling and Holding, Date Marking, and Time as	-		
3	黨	0			Proper use of restriction and exclusion O O 5 IN OUT NA NO a Public Health Control												
		OUT	NA	NO	Good Hygionic Practices			-	18	0	0	0	23	Proper cooling time and temperature	0	o	_
4	20	0			Proper eating, tasting, drinking, or tobacco use		0		19	120	0	0		Proper hot holding temperatures	0	0	
5		0		-	No discharge from eyes, nose, and mouth	0	0	ů	20	25	0	0		Proper cold holding temperatures	0	8	5
6	IN X	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			0	0		223	Proper date marking and disposition			
-	_				No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	$\otimes$	0	Time as a public health control: procedures and records	0	0	
1	X	0	0	0	alternate procedures followed	0	0			IN	OUT	NA	NO				
8	×	ᇞ	NA	-	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨		nu-	NO	Food obtained from approved source	0	0			IN	OUT	NA	NO	1.0.0		_	_
10	0	0	0		Food received at proper temperature	ŏ	0			_		22			0		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	-		Pasteurized foods used; prohibited foods not offered	0	0	•
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT		NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
13	8	0	<u> </u>		Food separated and protected	-	0		26	_	0			Toxic substances properly identified, stored, used	0	0	-
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	_	_	_
15	黛	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of n	atho	oens	, chemicals, and physical objects into foods.			
											-	_					
				- 011	Finot in compliance COS=corre						1CI≦	5		Bureau distance of the same onto provision)			
				00	Compliance Status	COS	R	WT		scaon				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
		OUT			Safe Food and Water					0	UT			Utensils and Equipment			
	8				d eggs used where required	0	0	1	4	5				onfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0				ice from approved source btained for specialized processing methods	8	0	2	$\vdash$	constructed, and used				-			
	-	OUT	2.01.00		Food Temperature Control			-	4	6	0  v	/arews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
,	1	0			ling methods used; adequate equipment for temperature	0	0	2	4	_		onfoo	d-cor	ntact surfaces clean	0	0	1
		-	contr								UT			Physical Facilities		_	
_	2				properly cooked for hot holding thawing methods used	8	0	$\frac{1}{1}$		_	_			d water available; adequate pressure stalled; proper backflow devices	8	응	2
_	3				tare provided and accurate	<del>ا</del>	1×	÷	H	~ · ·	<del>~</del> [		ey mit	nanov, proper various versions	1×	2	-

0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
OUT	Food Identification		_		51	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1
0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
OUT	Prevention of Food Contamination					0	Physical facilities installed, maintained, and clean	0	0	1
0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	001		
0	Contamination prevented during food preparation, storage & display	0	0	1	OUT Administrative Items					
0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	0
0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0		-
0	Washing fruits and vegetables	0	0	1	Compliance Status YE		YES	NO	WT	
OUT	Proper Use of Utensils		_		Non-Smokers Protection Act					
0	In-use utensils; properly stored			1						
0	Utensils, equipment and linens; properly stored, dried, handled			1					0	
0	Single-use/single-service articles; properly stored, used				59 If tobacco products are sold, NSPA survey completed O			1		
					59		In tobacco products are sold, NSPA survey completed	10	<u> </u>	
Ö	Gloves used properly ect any violations of risk factor items within ten (10) days may result in suspe	0	0	1						
	<u> 00 2 00 0 0 2 0 2 0 2 0 2 0 2 0 5 0 5 0</u>	OUT         Food Identification           O         Food properly labeled; original container; required records available           OUT         Prevention of Food Contamination           O         Insects, rodents, and animals not present           O         Contamination prevented during food preparation, storage & display           O         Personal cleanliness           O         Wiping cloths; properly used and stored           O         Washing fruits and vegetables           OUT         Proper Use of Utensils           O         In-use utensils; properly stored           O         Utensils, equipment and linens; properly stored, dried, handled	OUT         Food Identification           O         Food properly labeled; original container; required records available         O           OUT         Prevention of Food Contamination         O           O         Insects, rodents, and animals not present         O           O         Contamination prevented during food preparation, storage & display         O           O         Personal cleanliness         O           O         Wiping cloths; properly used and stored         O           O         Washing fruits and vegetables         O           OUT         Proper Use of Utensils         O           O         Utensils, equipment and linens; properly stored, dried, handled         O	OUT         Food Identification           O         Food properly labeled; original container; required records available         O         O           OUT         Prevention of Food Contamination         V         O           O         Insects, rodents, and animals not present         O         O         O           O         Contamination prevented during food preparation, storage & display         O         O         O           O         Personal cleanliness         O         O         O         O         O           O         Wiping cloths; properly used and stored         O	OUT       Food Identification         O       Food properly labeled; original container; required records available       O       O       1         OUT       Prevention of Food Contamination       O       O       2         O       Insects, rodents, and animals not present       O       O       2         O       Contamination prevented during food preparation, storage & display       O       O       1         O       Personal cleanliness       O       O       1         O       Wiping cloths; properly used and stored       O       O       1         O       Washing fruits and vegetables       O       O       1         OUT       Proper Use of Utensits       O       O       1         OUT       Utensits, properly stored       O       O       1	OUT       Food Identification       51         O       Food properly labeled; original container; required records available       O       O       1       52         OUT       Prevention of Food Contamination       53       53       53         O       Insects, rodents, and animals not present       O       O       2       54         O       Contamination prevented during food preparation, storage & display       O       O       1       55         O       Personal cleanliness       O       O       1       55         O       Wiping cloths; properly used and stored       O       0       1       56         OUT       Proper Use of Utensils       O       0       1       57         O       In-use utensils; properly stored       O       0       1       57         O       Utensils, equipment and linens; properly stored, dried, handled       O       0       1       58	OUT       Food Identification       51       0         0       Food properly labeled; original container; required records available       0       0       1       52       0         OUT       Prevention of Food Contamination	OUT       Food Identification       51       O       Tollet facilities: properly constructed, supplied, cleaned         O       Food properly labeled; original container; required records available       O       O       1         OUT       Prevention of Food Contamination       52       O       Garbage/refuse properly disposed; facilities maintained         O       Insects, rodents, and animals not present       O       O       2         O       Contamination prevented during food preparation, storage & display       O       O       1         O       Personal cleanliness       O       O       1         O       Personal cleanliness       O       O       1         O       Washing fruits and vegetables       O       O       1         OUT       Proper Use of Utensils       O       0       1         O       In-use utensils; properly stored       O       O       1         O       In-use utensils; properly stored       O       O       1         O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1	OUT       Food Identification       51       O       Tollet facilities: properly constructed, supplied, cleaned       O         O       Food properly labeled; original container, required records available       O       O       1         OUT       Prevention of Food Contamination	OUT       Food Identification       51       O       Tollet facilities: properly constructed, supplied, cleaned       O       O         0       Food properly labeled; original container; required records available       0       0       1       52       0       Garbage/refuse properly disposed; facilities maintained       0

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-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call ( ) 4232098		RDA 629

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



#### Establishment Information

Establishment Name: Taqueria el Jaguar Establishment Number #: 605318181

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	Chlorine	50							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Rice	Hot Holding	144		
Beans	Reheating	140		
Tomatoes	Cold Holding	38		
Lettuce	Cold Holding	39		
Pico	Cold Holding	40		
Beaf	Cooking	188		

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



### Establishment Information

Establishment Name: Taqueria el Jaguar

Establishment Number : 605318181

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: Policy posted

- 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:

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 supplied by Gordans and Sams club
- 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: Beef cooked over 145°
- 17: Beans being reheated during inspection were 144
- 18: No cooling during inspection
- 19: Food above 135°
- 20: Food below 41°
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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 Jagua					

Establishment Number : 605318181

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Taqueria el Jaguar Establishment Number #: 605318181

Sources		
Source Type:	Source:	

# Additional Comments