



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name TAQUERIA LA DELICIA - MOBILE Type of Establishment ☒ Permanent ☐ Mobile
Address 3001 Rossville Blvd.
City Chattanooga Time in 09:10 AM AM / PM Time out 09:40 AM AM / PM
Inspection Date 04/19/2024 Establishment # 605310207 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats _____

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O					O					5									
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					O					O					5									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					O					O														
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O					O					5									
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O					O														
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed					O					O					5									
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O					O														
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O					O					2									
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source					O					O					5									
10	IN	OUT	NA	NO	Food received at proper temperature					O					O														
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O					O														
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O					O														
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected					O					O					4									
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O					O					5									
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O					O					2									

Compliance Status										COS					R					WT				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	IN	OUT	NA	NO	Proper cooking time and temperatures					O					O					5				
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					O					O									
Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	IN	OUT	NA	NO	Proper cooling time and temperature					O					O					5				
19	IN	OUT	NA	NO	Proper hot holding temperatures					O					O									
20	IN	OUT	NA	NO	Proper cold holding temperatures					O					O									
21	IN	OUT	NA	NO	Proper date marking and disposition					O					O									
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					O					O									
Consumer Advisory																								
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					O					O					4				
Highly Susceptible Populations																								
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					O					O					5				
Chemicals																								
25	IN	OUT	NA	NO	Food additives: approved and properly used					O					O					5				
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					O					O									
Conformance with Approved Procedures																								
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					O					O					5				

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES															
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)							
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT		
Safe Food and Water								Utensils and Equipment							
28	OUT	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	OUT	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1		
29	OUT	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	OUT	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1		
30	OUT	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	OUT	<input checked="" type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1		
Food Temperature Control								Physical Facilities							
31	OUT	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	OUT	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2		
32	OUT	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	OUT	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2		
33	OUT	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	OUT	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2		
34	OUT	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	OUT	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1		
Food Identification								Administrative Items							
35	OUT	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	52	OUT	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1		
Prevention of Food Contamination								Compliance Status				YES	NO	WT	
36	OUT	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	53	OUT	<input type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1		
37	OUT	<input type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	54	OUT	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1		
38	OUT	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	55	OUT	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0		
39	OUT	<input type="radio"/>	Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1	56	OUT	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	0		
40	OUT	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act								
Proper Use of Utensils								57	OUT	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input type="radio"/>	0	
41	OUT	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1	58	OUT	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0		
42	OUT	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1	59	OUT	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	0		
43	OUT	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1									
44	OUT	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	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 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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/19/2024 Signature of Environmental Health Specialist [Signature] Date 04/19/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: TAOQUERIA LA DELICIA - MOBILE

Establishment Number #: 605310207

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)

Triple sink

Cl

50

Equipment Temperature

Item	Description	Unit	Quantity	Unit Price	Total Price
1
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Temperature (Fahrenheit)

Freezer

26

Reach in cooler 2

41

Reach in1

46

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

Observed Violations

Total # 2

Repeated # 0

20: Reach in cooler 1 & water at 46°F & 47°F. Must be able to keep TCS foods at 41°F or below.

47: Observed Rusted shelves.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: TAQUERIA LA DELICIA - MOBILE

Establishment Number : 605310207

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) Foodborne illness policy posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No food workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food obtained from an 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 cooking of TCS foods observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No cooling of TCS foods observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

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

Establishment Information

Establishment Name: TAQUERIA LA DELICIA - MOBILE

Establishment Number : 605310207

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: TAQUERIA LA DELICIA - MOBILE

Establishment Number #:	605310207
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Sources

Source Type:	Food
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Source: Us foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments