TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISUMENT INSPECTION REPORT

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT													
Sockos Tacos					C Fermer's Market Food Unit Type of Establishment Permanent 凝Mobile													
Address 800 Sunset Point						_	T)	ype o	f Estat	lishm				L	ノ			
Address						O Temporary O Seasonal 04:00 PM AM / PM Time out 04:43; PM AM / PM												
Inspe	ctio	n Da	te		03/14/2024 Establishment # 60532114	_			Emb	_								
Purp					KRoutine O Follow-up O Complaint			- O Pr					0 Cd	onsultation/Other				_
Risk	Cat	egor	y		篇1 O2 O3			04				F	ollow	-up Required O Yes 🕱 No	Number of S	eats		
		R	isk I		ors are food preparation practices and employee contributing factors in foodborne liness outbreak											tion		
	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																	
IN	(Hark designated compliance status (IN, OUT, NA, NO) for each numbered Item. For Items marked OUT, mark COB 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		Ē	-		-orie us		Compliance Status			R	WT
	-		NA	NO						IN		JT NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
	-	0	N/A	110	Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0		o o	8	Proper cooking time and temperatures		0	8	5
2	X		NA	NO	Employee Health Management and food employee awareness, reporting	0			"					Proper reheating procedures for hot holdin Cooling and Holding, Date Marking,		0		
	~	0			Proper use of restriction and exclusion	0	0	5						a Public Health Contro	1	0		
4 2	8	0	NA	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0		> o	12	Proper cooling time and temperature Proper hot holding temperatures			0	
5 2			NA	-	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	Ť		R	8	88		Proper cold holding temperatures Proper date marking and disposition		00	e	5
_		0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	-	-	_	0	Time as a public health control: procedure	s and records	0	0	
7	×	0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	Ť		IN	-	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked			_
	IN I	OUT	NA	NO	Approved Source		_	1	23	-			-	food		0	0	4
10	0		0	2	Food obtained from approved source Food received at proper temperature	00	0		24	IN O	-		-	Highly Susceptible Populat Pasteurized foods used; prohibited foods		0	0	5
11) 12 (_	0	20	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0 0	5	F.	IN	+	_	NO		IN UIEIEU	-	_	Ĵ
	N	OUT	NA	-	destruction Protection from Contamination	-	-	_	25	0				Food additives: approved and properly us	ed	0	o	
13) 14)	3	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	00	4			3	>		Toxic substances properly identified, store Conformance with Approved Pr		0	0	•
	_	ō	Ť		Proper disposition of unsafe food, returned food not re-	ō	ō	2	27	-	-	_	-	Compliance with variance, specialized pro		0	0	5
	-			_	served					_	_			HACCP plan				
				God	od Retail Practices are preventive measures to co							<u> </u>	ogen	s, chemicals, and physical objects	into foods.			
				00	IT=not in compliance COS=corre		1-site	during				\$:)		R-repeat (violation of the same	code provision)			
		OUT		_	Compliance Status Safe Food and Water	COS	R	WT	F		OUT		_	Compliance Status Utensils and Equipment		COS	R	WT
28 29		0	Past		ed eggs used where required d ice from approved source	0	8	1	4	5	0			onfood-contact surfaces cleanable, property I, and used	/ designed,	0	0	1
30		0	Varia		obtained for specialized processing methods	ŏ	ŏ	1	4	6	0			ng facilities, installed, maintained, used, tes	t strips	0	0	1
31	-	OUT O	_	er co	Feed Temperature Control oling methods used; adequate equipment for temperature	0	0	2	4	7	0			ntact surfaces clean		0	0	1
32	_	-	contr		d properly cooked for hot holding	0	0			8	OUT	Hot at	nd col	Physical Facilities d water available; adequate pressure		0		2
33		0	Appr	oved	thawing methods used	0	0	1	4	9	0	Plumb	ing in	stalled; proper backflow devices		0	0	2
34	_	OUT		mom	eters provided and accurate Food Identification	0	0	1		0	-			d waste water properly disposed ies: properly constructed, supplied, cleaned		0	0	2
35		0	Food	i prop	perly labeled; original container; required records available	0	0	1	5	2	0	Garba	ge/re	fuse properly disposed; facilities maintained		0	0	1
	_	OUT	laco		Prevention of Feed Contamination	_				34	0			cilities installed, maintained, and clean	_	0	0	1
36	+	-			odents, and animals not present	0	0	2	F	+	0	Adeq	ate v	entilation and lighting; designated areas use	,a	0	0	1
37	_	0			ation prevented during food preparation, storage & display cleanliness	0	0	1		5	OUT	0.000	nt nor	Administrative items		0		_
39	_	Ó	Wipi	ng ck	oths; properly used and stored	0	0			6				mit posted t inspection posted		0	0	0
40	_	O OUT		hing	fruits and vegetables Proper Use of Utensils	0	0	1	\vdash					Compliance Status Non-Smokers Protection A		YES	NO	WT
41		0	In-us		equipment and linens; properly stored, dried, handled	0	8			7				with TN Non-Smoker Protection Act oducts offered for sale		<u>×</u>	2	0
43		0	Sing	le-us	e/single-service articles; properly stored, used	0	0	1	5	ŝ				roducts are sold, NSPA survey completed		ŏ		Ÿ
	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																	
servic		tablis	shmer	st per	ations or nisk factor items within ten (10) days may result in suspen mit, items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig	e corre	cted is	mmed	iately	or o	perat	ions sh	di cea	se. You are required to post the food service es	tablishment permit	in a c	onsp	icuous
report	. т.	ci	\prec		-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7						\langle	1	h	1				
$\boldsymbol{\iota}$	t			\leq	03/1	4/2	024	1			Z	4		$1 \wedge 1$	ſ)3/1	412	024

Signature of Person In Charge

03/14/2024

Date Strature Environmental Health Specialist

03/14/202

Date

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

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sockos Tacos Establishment Number #: 605321147

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 wenty-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.	
Sarage 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)				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Avantco ric	39
Avantco ric under mount	35
2 door ric	38

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cheese	Cold Holding	40			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605321147

Comments/Other Observations

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

2: Discussed policy with pic

- 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: Employee washed hands before putting on gloves to cut veggies

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 info

- 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: Discussed proper setup with pic
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No food cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food being cooled during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 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: Sockos Tacos

Establishment Number : 605321147

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sockos Tacos

Establishment Number # 605321147

Sources			
Source Type:	Food	Source:	Restaurant Depot, Lockwood Ranch
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments