

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



Establishment Information

Establishment Name: Burritos el Chepes (Mobile)

Establishment Number #: 605309967

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

Description	Temperature (Fahrenheit)
Fridge (inside)	37
Low boy (truck)	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced onions (low boy truck)	Cold Holding	37
Guacamole (low boy truck)	Cold Holding	38
Ground beef	Hot Holding	163
Rice	Hot Holding	172
Pork (fridge inside)	Cold Holding	38

Observed Violations

Total # 12

Repeated # 0

- 1: Multiple priority violations observed. PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.
- 2: No employee health policy available. Inspector emailed PIC State of TN Dept. of Health EHP in Spanish language.
- 6: No running water present on food truck during inspector arrival. Iminent health hazard. PIC filled truck tank during routine health inspection.
- 8: No water on food truck. Sink not supplied with running water.
- 14: No water on food truck. Dishes, utensils etc. cannot be sanitized.
- 21: No date marking of cooked prep TCS foods throughout food truck and establishment where some foods are held. TCS foods that are cooked/prepped must be date marked and used or discarded within 7 days.
- 37: Multiple foods stored uncovered in cold holding units. Food held in cold storage must be covered to help prevent comtamination.
- 42: Multiple dishes stored wet nested in indoor storage area. Dishes must be stored dry to help prevent microbial growth.
- 45: Temperature knob missing on hot well.
- 46: No test strips available during routine health inspection.
- 47: Area around triple sink and handsink dirty.
- 48: Hot and cold water not available.

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Comments/Other Observations

- 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.
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
9: Food from approved sources.
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.
15: (IN) No unsafe, returned or previously served food served.
16: (NO) No raw animal foods cooked during inspection.
17: See temperatures.
18: (N.O.) No cooling of TCS foods during inspection.
19: See temperatures.
20: See temperatures.
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.

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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: Grocery store

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Emailed Knox County Food Safety Training in Spanish Language to PIC. ANSI Food Manager certification recommended to food service workers. Supplied and reviewed with PIC State of TN Date Marking fact sheet in Spanish language. Water tank was filled from restaurant building during routine health inspection. Food truck now contains water. A potable water supply must be present on food truck where food is prepped/cooked during EVERY use of food truck. Emailed and reviewed State of TN EHP in Spanish language. Reviewed wash, rinse, sanitize procedure with PIC on food truck. Recommended PIC installing larger triple sink in facility to wash dishes more effectively. Food is cooked outdoors in mobile unit then brought indoors to serve in restaurant like setting. Mobile unit is located immediately near front entrance.