## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Add City Insp Purp	ectic	on De	spect	ne .	613 Kinse Chattanoo		Time in	7			Emba	_ Al		0	me or	o Temporary O Seasonal at 02:00; PM AM / PM rsultation/Other	B66	_		
		-	isk F		ors are food p	reparation prac	tices and employee							repo	rtec	I to the Centers for Disease Control and control measures to prevent illness or i	Preventio			
						FOOD	BORNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	in c	(C) ompli		Ngnat		biance NA=not appl			Rem							ach item as applicable. Deduct points for category pection R+repeat (violation of the same cr				
	_	_	_	_		mpliance Status			R		Ē				_	Compliance Status	C		R \	WT
Щ	_	_	NA	NO	Deseas is share	Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	ature			
	0	篾			Person in charg performs duties		rates knowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures		8	्रा	5
		OUT A	NA	NO	Management ar	Employee He nd food employee av		0			17	篆	0	0	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and T				
	×	0				estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
			NA			Good Hygienic Pri			_			0	0	0		Proper cooling time and temperature	0		<u> </u>	_
4	ŝ	0	-			asting, drinking, or to om eyes, nose, and		0	00	5		Š	8	0		Proper hot holding temperatures Proper cold holding temperatures			읽	_
	IN	OUT	NA	NO	Preve	nting Contaminat						õ	Ă	ŏ		Proper date marking and disposition		5 1	ŏ	5
$\rightarrow$	_	黨				d properly washed ontact with ready-to-	eat foods or approved	0	-	5	22	0	0	0	鼠	Time as a public health control: procedures and r	records C	> <	이	
	邕	0	0	0	alternate proces	dures followed		0	0			IN	OUT	_	NO	Consumer Advisory		-	-	
8	IN	X OUT	NA	NO	Pandwashing s	inks properly supplie Approved Sou		0	0	Z	23	0	0	X		Consumer advisory provided for raw and underco food	ooked (	2	이	4
9						from approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		-	-	
10	×	8	0	24		at proper temperatur ondition, safe, and u		8	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offe	red C	> <	이	5
-+	0	0	X	0	Required record destruction	ds available: shell st	ock tags, parasite	0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO		tection from Com	tamination				25	0		X		Food additives: approved and properly used		3	0	5
		<b>0</b> 溪			Food separated	and protected urfaces: cleaned and	( continued		00		26	<u>実</u> IN	OUT	NA	10	Taxic substances properly identified, stored, use Conformance with Approved Procedu			0	-
15						on of unsafe food, re		0	0	2	27	-	0	20		Compliance with variance, specialized process, a HACCP plan		5	0	5
				-							-		-						-	
				GOO	d Retail Prac	tices are preven	tive measures to co			ETA					gens	, chemicals, and physical objects into f	0008.			
				00	F=not in compliant	0è	COS=com							9		R-repeat (violation of the same code p				
	_	OUT		_		mpliance Status le Food and Wate		COS	R	WT					_	Compliance Status Utensils and Equipment	CO	06 1	R \	WT
2		_	Paste	urize	d eggs used wh		•	0	0	1	4	_	UT F	ood ar	nd no	nfood-contact surfaces cleanable, properly design	ned,	5	ol	1
2	_				ice from approv	ved source cialized processing n	oathode	8	0	2			~ 0			and used		Ψ	4	
	-	OUT	- or id			Temperature Con				-	4	6 1	₿ V	Varew	ashin	g facilities, installed, maintained, used, test strips	(		익	1
3	1	0			ling methods us	sed; adequate equip	ment for temperature	0	0	2	4	_		lonfoo	d-cor	tact surfaces clean			0	1
3	2	0	contro Plant		properly cooked	for hot holding		0	0	1	4		UT ≩≷⊦	lot and	l cold	Physical Facilities water available; adequate pressure		<b>)</b>	01	2
3	_		<u> </u>		thawing method			0	0	1	4	_	_			talled, proper backflow devices		5 (		2
3	4	O OUT	Them	nome	eters provided an	nd accurate od identification		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned			-	2
3	5		Food	prop			red records available	0	0	1	5	_				use properly disposed; facilities maintained			0	1
		OUT				n of Feed Contam		-		-	5	3	_			ities installed, maintained, and clean		5	<u>-</u>	1
3	6	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	4	0 A	dequa	đe ve	ntilation and lighting; designated areas used	0		0	1
3	7	X	Conta	amina	ition prevented of	during food preparat	on, storage & display	0	0	1		0	UT			Administrative Items				
3	_	-	-		leanliness			0	0	1	5					nit posted			2	0
3	_			<u> </u>	ths; properly use ruits and vegetal			8	0	1	P	6 .	0 1	fost re	cent	Compliance Status		D (		WT
		OUT			Proj	per Use of Utensi	la			_						Non-Smokers Protection Act				
4	_				nsils; properly st guipment and lin	ored nens; properly stored	1. dried, handled	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		578		0
4	3	0	Singl	e-use	/single-service a	articles; properly stor	red, used	0	0	1	5	9				oducts are sold, NSPA survey completed		5		-
4	_				ed properly				0											
servi	ce e	stablis	shmen	t perm	sit. Items identified	d as constituting immi	nent health hazards shall b	e corre	icted i	mmed	iately	or op	eration	ns shall	ceas	Repeated violation of an identical risk factor may result. You are required to post the food service established	nent permit in	a cor	nspic	uous
many	ier a	nd po	st the	most	recent inspection	report in a conspicuou		pht to r	eques							lling a written request with the Commissioner within te				
1					ile		12/2			<b>7</b>		N	~	1-	Ζ	<u></u>	10	110	0/00	າດດ
<u>ر</u>	-		n Decer	۲.	Charge		12/.	13/2	_		<u></u>	/	6	Q	Ċ	ustal Liastith Consistint	12	/13	8/20	
10000	SHEER &	100 PM	PERMIT	CHEELEN !	Sugarde					Date	- 31	unielti.	ae of	CIVID	unime	ental Health Specialist				Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	
Free food safety training classes are available each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mo	nth at the county health department.	RDA 629
(19220) (1001. 0-10)	Please call (	) 4232098110	to sign-up for a class.	NDA 625

#### 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 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)						
Triple sink	CL	50							

Equipment l'emperature	
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			

Total # 12 Repeated # ()

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.

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



### Establishment Information

Establishment Name: Burritos el Chepes (Mobile)

Establishment Number : 605309967

### 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.

# Establishment Information

Establishment Name: Burritos el Chepes (Mobile) Establishment Number : 605309967

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Burritos el Chepes (Mobile) Establishment Number #: 605309967

Sources				
Source Type:	Food	Source:	Grocery store	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
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 fromt entrance.