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 |
| | | 0 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 | |) | 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 | | | 7 | | 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 | | | |
| | | | | | |
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| | | | | | |

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.