# TENNESSEE DEPARTMENT OF HEALTH

	AGRIC	1	- B			FOOD	SERVICE ESTA	BL	SH	M	INT		151	PEC	П	DN REPORT			
10			and the second														_		
Est	abist	www 1men	t Nan		Тасо Мас							Tree		Establi	a la second	O Fermer's Market Food Unit			
Add	ress				423 Marke	et St.						тур	eore	stabli	snine	O Temporary O Seasonal			
					Chattanoc	ກຸດລ		01	1.3							02.20 DM			
City						0			L.0			_			me ou	at 02:30; PIVI AM/PM			
Insp	xectio	n Da	rte		05/08/2	023 Establi	shment # 60522291	9			Emba	rgoe	d 0						
Puŋ	pose	of In	spect	ion	Routine	O Follow-u	up O Complaint			O Pro	elimin	ary		0	Cor	nsuitation/Other			
Risi	k Cat	egon	,		<b>O</b> 1	\$22	03			<b>O</b> 4				Fo	low-	up Required O Yes 🕄 No Number of S	ieats	18	5
		R														I to the Centers for Disease Control and Preven		_	
				as c	ontributing fi				_				_	_		control measures to prevent illness or injury.			
		(11	rk der	lgnet	ed compliance s		ODBORNE ILLNESS Ris ( HO) for each numbered item									INTERVENTIONS ach item as applicable. Deduct points for category or subcat	gory.		
IN	⊨in ci	ompili	ance		OUT=not in comp		applicable NO=not observe		_		S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provis			
	1141	0117	NA	100	Co	ompliance Sta		COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	_	-	nu4	NO	Person in charc	Supervis	nstrates knowledge, and	-		_		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1		0	NA	100	performs duties	1	-	0	0	5		<u>漢</u> 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2	X		NA		Management a	Employee nd food employee	e awareness; reporting	0			"		0	0		Cooling and Holding, Date Marking, and Time as	-	0	
3		0			Proper use of n	estriction and exc	lusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	_		NA			Good Hygienic						家	0	0	_	Proper cooling time and temperature	0		
4	<u>×</u>	읭	-			tasting, drinking, o rom eyes, nose, a		8	0	5		22	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	응	_
	IN	OUT	NA	NO	Preve	enting Contami	nation by Hands					X	ŏ	ŏ		Proper date marking and disposition	ŏ	ŏ	5
6	黛	0		_		nd properly washe	ed -to-eat foods or approved	0	-	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	氮	0	0	0	alternate proce		-to-eat loods of approved	0	0			IN	OUT	NA	NO	Consumer Advisory			
8	X	읈	NA	NO	Handwashing s	inks properly sup Approved 5	plied and accessible	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0				from approved so	ource	0	0		H	IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	0 ※	00	0	×		at proper tempera ondition, safe, and		0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	2	0	0	0	Required record		l stock tags, parasite	ō	6	Ĩ	Н	IN	OUT	NA	NO	Chemicals			
		-	NA	-	destruction Pre	tection from C	ontamination	-		_	25	0		26		Food additives: approved and properly used	0	о	
13	2	0	0			d and protected			0	4	26		õ			Toxic substances properly identified, stored, used	00	ŏ	5
14	×	0	0			urfaces: cleaned		0	0	5		IN	OUT	NA		Conformance with Approved Procedures			
15	篇	0			Proper dispositi served	ion of unsafe food	d, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				-															
				900	d Retail Prac	tices are prev	ventive measures to co							_	gens	, chemicals, and physical objects into foods.			
				-00'	not in complian	ce.	COS=corre				L PR		ICE	3		R-repeat (violation of the same code provision)			
	_				Co	mpliance Stat	tus		R		É					Compliance Status	COS	R	WT
2	8	001		urize	Sat d eggs used wh	fe Food and Wa	iter	0	o	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	r and	ice from approv	ved source		0	0	2	4	5 2				and used	0	0	1
3	0	0 001		nce o		cialized processin Temperature C		0	0	1	40	5 8	18 V	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	11	0					uipment for temperature	0	0	2	47	_	-	lonfoo	d-con	tact surfaces clean	0	0	1
		-	contr		orgenetic analysis	fer het helden			I I				UT D H		i oold	Physical Facilities	0		0
_	2				property cooked thawing method	d for hot holding Is used		8	0	1	41	_	-			water available; adequate pressure stalled; proper backflow devices	8	허	2
	4	0	Therr		ters provided a			0	0	1	50	) (	o s		- T	waste water properly disposed	0	0	2
	_	OUT			Fe	ood identificati	ion				5	_	0 T	oilet fa	scilitie	is: properly constructed, supplied, cleaned	0	0	1
3	5		Food	prop			quired records available	0	0	1	53			-		use properly disposed; facilities maintained	0	0	1
	_	OUT				in of Feed Cont	amination				5		_			lities installed, maintained, and clean		0	1
3	6	0	Insec	ts, ro	dents, and anim	hals not present		0	0	2	54	•	0 A	dequa	ne ve	ntilation and lighting; designated areas used	0	0	1
3	7	跶	Conta	amina	tion prevented	during food prepa	aration, storage & display	0	0	1		0	υτ			Administrative items			
	8	-	_		leanliness			0	0	1	54	_	_		-	nit posted	0	0	0
_	9 0				ths; properly use uits and vegeta				0		-54	5 (		iost re	cent	Compliance Status	O YES	0 NO	WT
-		OUT	_	- g n		per Use of Uter	nsils	-		-						Non-Smokers Protection Act			
					sils; properly st		and drive brooks a		0		5					with TN Non-Smoker Protection Act	X	읽	
4	2	0	Singl	e-use	/single-service a	nens; properly sto articles; properly s	ored, dried, handled stored, used	0	0	1	58 58	5				ducts offered for sale oducts are sold, NSPA survey completed	00	0	0
		Ő	Glove	95 US/	ed properly			Ő	ŏ	1	_								

are 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. 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 ner 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 rt. T. C. sections 0. (4-703, 68-14-706, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-320, жt,

- M	05/08/2023	$\langle \mathcal{D} \rangle$
Signature of Person In Charge	Date	<ul> <li>Signature of Environmental Health Specialist</li> </ul>

05/08/2023

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
(Net. 0-15)	Please call (	) 4232098110	to sign-up for a class.	hor des

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



#### Establishment Information

Establishment Name: Taco Mac Establishment Number #: 605222919

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)					
Dish machine Sani Bucket	CI LA	50 1875						

Equipment Temperature	
Description	Temperature ( Fahrenheit)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw chicken wings	Cold Holding	38			
Raw Talpia	Cold Holding	36			
Raw chicken strips	Cold Holding	38			
Chicken wings	Cooking	185			
Chicken wings	Hot Holding	147			
Pulled pork	Hot Holding	185			
Beans	Hot Holding	164			
Sliced Cherry tomatoes	Cold Holding	40			
Cut leafy greens	Cold Holding	41			
Sliced tomatoes	Cold Holding	41			
Shelled eggs	Cold Holding	41			
Rice WI	Cooling	135			
Steak WI	Cold Holding	40			
Chili WI	Cold Holding	41			

#### Observed Violations

Total # 5

Repeated # ()

37: Food debris on the dishwasher could fall onto clean dishes. This must be wiped down to prevent contamination.

41: Bowls used for flower and breadings in dry storage. A proper untensil must be used as well as stored to prevent contamination.

45: Tea despenser in poor repair. Observed leaking onto the floor.

46: Dish machine walls dented and in poor repair. A small hole in the side is causing it to leak onto the floor. This must be repaired or replaced.

53: Walls and ceiling in poor cleanliness.

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



#### Establishment Information

Establishment Name: Taco Mac

Establishment Number : 605222919

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Illness policy present.

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: Observed employees properly washing their hands.

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: Food is 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: (IN) Parasite destruction paperwork available
- 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: Cooked wings were at the correct temperature. Please see temperature section for reference.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Rice cooked at 12:58 temped at 140°F at 1:30 and on pace to cool properly for the first step of the cooling process.

19: Please see temperatures.

20: Please see temperatures.

- 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: On menu.
- 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: Taco Mac

Establishment Number: 605222919

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Taco Mac Establishment Number # 605222919

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

## Additional Comments