



**TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

91

Establishment Name Nacho's Mexican Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 1031 Center Pointe Pl, STE C ☐ Temporary ☐ Seasonal  
City Franklin Time in 02:15 PM AM / PM Time out 03:06 PM AM / PM  
Inspection Date 05/12/2023 Establishment # 605187728 Embargoed 4  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 175

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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**

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS 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			WT								
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties										<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	5												
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	5												
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	5												
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>													
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	2												
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	5												
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>													
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>													
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food separated and protected										<input checked="" type="radio"/>	<input type="radio"/>	4												
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>													
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>	2												

Compliance Status															COS			R			WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																		
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	5						
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>	<input type="radio"/>							
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																		
18	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature										<input checked="" type="radio"/>	<input type="radio"/>	5						
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>							
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>							
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>							
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>							
	IN	OUT	NA	NO	Consumer Advisory																		
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	4						
	IN	OUT	NA	NO	Highly Susceptible Populations																		
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered										<input type="radio"/>	<input type="radio"/>	5						
	IN	OUT	NA	NO	Chemicals																		
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>	5						
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>							
	IN	OUT	NA	NO	Conformance with Approved Procedures																		
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	5						

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

**GOOD RETAIL PRACTICES**

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
					OUT					
<b>Safe Food and Water</b>										
28	<input type="radio"/>				Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1		
29	<input type="radio"/>				Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2		
30	<input type="radio"/>				Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1		
<b>Food Temperature Control</b>										
31	<input type="radio"/>				Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2		
32	<input type="radio"/>				Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1		
33	<input type="radio"/>				Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1		
34	<input type="radio"/>				Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1		
<b>Food Identification</b>										
35	<input type="radio"/>				Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1		
<b>Prevention of Food Contamination</b>										
36	<input type="radio"/>				Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2		
37	<input type="radio"/>				Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1		
38	<input type="radio"/>				Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1		
39	<input type="radio"/>				Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1		
40	<input type="radio"/>				Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1		
<b>Proper Use of Utensils</b>										
41	<input type="radio"/>				In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1		
42	<input type="radio"/>				Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1		
43	<input type="radio"/>				Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1		
44	<input type="radio"/>				Gloves used properly	<input type="radio"/>	<input type="radio"/>	1		
<b>Utensils and Equipment</b>										
45	<input type="radio"/>				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1		
46	<input type="radio"/>				Warewashing facilities; installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1		
47	<input type="radio"/>				Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1		
<b>Physical Facilities</b>										
48	<input type="radio"/>				Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2		
49	<input type="radio"/>				Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2		
50	<input type="radio"/>				Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2		
51	<input type="radio"/>				Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1		
52	<input type="radio"/>				Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1		
53	<input type="radio"/>				Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1		
54	<input type="radio"/>				Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1		
<b>Administrative Items</b>										
55	<input type="radio"/>				Current permit posted	<input type="radio"/>	<input type="radio"/>	0		
56	<input type="radio"/>				Most recent inspection posted	<input type="radio"/>	<input type="radio"/>			
<b>Compliance Status</b>										
					Non-Smokers Protection Act			YES NO WT		
57	<input type="radio"/>				Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>	0		
58	<input type="radio"/>				Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>			
59	<input type="radio"/>				If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>			

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 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/12/2023 Signature of Environmental Health Specialist [Signature] Date 05/12/2023

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

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



***Establishment Information***

Establishment Name: Nacho's Mexican Restaurant

Establishment Number #: 605187728

***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)
Dishwasher	Chlorine	50	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Grilled Chicken	Cooking	180
Grilled Shrimp	Cooking	190
Chicken Pieces-Stove	Hot Holding	136
Ground Beef	Hot Holding	158
Refried Beans	Hot Holding	166
Shreaded Chicken	Hot Holding	165
Raw Chicken Strips-RIC	Cooling	48
Refried Beans-WIC	Cold Holding	40
Shreaded Chicken-WIC	Cold Holding	39
Black Beans-WIC	Cold Holding	39

### Observed Violations

Total # 2

Repeated # 0

13: Raw ground beef stored over raw whole beef in WIC. COS.

18: Raw chicken strips in RIC were cut about 5hrs earlier. Embargoed 4bs.

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Establishment Number : 605187728

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Facility has an appropriate illness policy.
- 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 handwashing when needed.
- 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 Sysco, IWC, PFG. Water is from Franklin.
- 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.
- 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: All food was cooked to the correct temperature.
- 17: (NO) No TCS foods reheated during inspection.
- 19: All hot held food is at the correct temperature.
- 20: All cold held food is at the correct temperature.
- 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.



**Establishment Information**

Establishment Name: Nacho's Mexican Restaurant

Establishment Number : 605187728

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

**Establishment Information**

Establishment Name: Nacho's Mexican Restaurant

Establishment Number #: 605187728

**Sources**

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Raw cut meats are required to be cooled to 41 degrees or less within 4hrs. When placed in Rlc to cool use ice or ice bags on the product to cool. Facility does cool products like ground beef, chicken, pork, refried beans, rice. Items are cooled in shallow metal pans, ice wands and ice baths are used. Times need to be monitored to ensure cooling compliance.