

Establishment Name

Inspection Date

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

级 Yes O No

SCORE

Number of Seats 28

Nashville City

El Tapatio Commissary

4801 Nolensville Pike

Time in 02:00 PM AM / PM Time out 02:30; PM AM / PM

05/06/2024 Establishment # 605210066 Embargoed 4

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

IN-in compliance					OUT=not in compliance NA=not applicable NO=not observe	id		0	05=	con	recte	d on-si	te duri	ř
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	ĺ
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	XX.	ł
	IN	ОUТ	NA	NO	Employee Health					17	ō	ŏ	X	t
2	700	0			Management and food employee awareness; reporting	0	0		11					Ì
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	18	0	X	0	ľ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 [19	0	0	文	Ī
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ů	I [20	2	0	0	Ī
	IN	OUT	NA	NO	Proventing Contamination by Hands				1 [21	×	0	0	I
6	X	0		0	Hands clean and properly washed	0	0		П	22	0	0	×	I
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	ŀ
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	11	23	0	0	M	Ì
	IN	OUT	NA	NO	Approved Source				ľ	23	٠	_	240	l
9	200	0			Food obtained from approved source	0	0		П		IN	OUT	NA	Ī
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	0	320	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	24	•	<u>ا</u>	000	l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	Ī
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X	Ī
13	0	凝	0		Food separated and protected	0	0	4	1 [26	1	0		ì
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıſ		IN	OUT	NA	ľ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	

					Compliance Status	cos	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN OUT NA NO Conformance with Approved Procedures							
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	×	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	0	Gloves used properly	0	0	

pect	on			_				
			cos	R	W			
	46 O Warewashing facilities, installed, maintained, used, test strips 47 O Nonfood-contact surfaces clean OUT Physical Facilities 48 O Hot and cold water available; adequate pressure 49 O Plumbing installed; proper backflow devices 50 O Sewage and waste water properly disposed 51 O Toilet facilities: properly constructed, supplied, cleaned 52 O Garbage/refuse properly disposed; facilities maintained							
45	constructed, and used							
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	0	Nonfood-contact surfaces clean	0	0	1			
To your and the same of the sa								
48	0	Hot and cold water available; adequate pressure	0	0	-			
49	0	Plumbing installed; proper backflow devices	0	0	- 2			
50	0	Sewage and waste water properly disposed	0	0	- 2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0				
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	0	Physical facilities installed, maintained, and clean	0	0	-			
54	0	Adequate ventilation and lighting; designated areas used	0	0	'			
	OUT	Administrative Items						
55	0	Current permit posted	0	0	П			
56	0	Most recent inspection posted	0	0				
		Compliance Status	YES	NO	W			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 3%	0				
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0				

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a herr. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. en (10) days of the date of the

TRAND W BARRETORS

05/06/2024

Date Signature of Environmental

05/06/2024

Signature of Person In Charge

**** 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) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Esta	blis.	hment	m	ormation	

Establishment Name: El Tapatio Commissary
Establishment Number #: 605210066

Smoking observed where smoking is prohibited by the Act.

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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Three compartment sink (not Sanitizer bucket	Chlorine Chlorine	100						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	36						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw beef in reach in cooler	Cold Holding	37
Cooked chicken in reach in cooler	Cold Holding	42
Raw chicken in reach in cooler	Cold Holding	41
Diced tomatoes prepared after 10 am	Cooling	62

~
Total 6 Repeated 10 13: Raw beef stored above cooked chicken in reach in cooler. CA: moved. 13: Raw shell eggs stored above flour tortillas in reach in cooler. CA: moved. 18: Cooked chicken in reach in cooler temped at 82F during inspection. PIC stated the food was cooked this morning at 10am. CA: embargoed 4lbs. Discussed alternative cooling methods with PIC. Suggested using ice baths. 34: No visible thermometer in chest freezer. 34: No visible thermometer inside reach in cooler 2. Digital read out is broken. 39: Sanitizer bucket stored directly on the ground below three compartment sink.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Tapatio Commissary

Establishment Number: 605210066

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Written policy posted.
- 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: No violations observed.
- 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: See 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.
- 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: (NA) No raw animal foods cooked inside commissary.
- 17: (NA) No TCS foods reheated for hot holding.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temps
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: El Tapatio Commissary Establishment Number: 605210066	
Latabilatificate (Addition of Court of	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for additional comments.	

Establishment Information

Establishment Information										
Telephone and the control of the con	Tapatio Commissary	у								
Establishment Number #:	605210066									
Sources										
Source Type:	Water	Source:	City							
Source Type:	Food	Source:	Restaurant Depot							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comme	nts									