

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Follow-up Required

Remanent O Mobile

SCORE

COS R WT

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5

Type of Establishment 2500 MURFREESBORO PK #107

LOS CHURRASCOS RESTAURANT

O Temporary O Seasonal

Nashville Time in 03:20 PM AM / PM Time out 04:05; PM City Inspection Date

12/13/2023 Establishment # 605252829 Embargoed 0

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

04

Number of Seats 68 O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed								
	Compliance Status					COS	R	WT		Compliance Status					
	IN	0	UT	NA	NO	Supervision					IN	оит	T NA	NO	Cooking and Reheating of Time/Temperature
17	0.0	٠.	$\overline{}$	_		Person in charge present, demonstrates knowledge, and		T_	_		""		100		Control For Safety (TCS) Foods
יו	200	1	이			performs duties	0	0	5	16	黨	0	0	0	
				NA	NO	Employee Health				17	7 0	0	0	X	Proper reheating procedures for hot holding
2	138	T	의			Management and food employee awareness; reporting	0	0			IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as
3	異	3 0	0			Proper use of restriction and exclusion	0	0	۰		IN	001	NA	NO	a Public Health Control
	IN	I	UT	NA	NO	Good Hygienic Practices				18	3 100	0	0	0	Proper cooling time and temperature
4	120		0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1	0	0	0	Proper hot holding temperatures
5	-	-	0			No discharge from eyes, nose, and mouth	0	0	Ľ	20		0	0		Proper cold holding temperatures
	IN	-	-	NA	NO	Proventing Contamination by Hands				2	1 💥	0	0	0	Proper date marking and disposition
6	施	((<u> </u>		0	Hands clean and properly washed	0	0		22	2 0	0	X	0	Time as a public health control: procedures and records
7	82	ر ا	o١	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5					_	
Ŀ	_	1	_	_	_	alternate procedures followed					IN	OUT	NA	NO	Consumer Advisory
8			의		110	Handwashing sinks properly supplied and accessible	0	0	2	23	120	ΙoΙ	0		Consumer advisory provided for raw and undercooked
-	_	_	_	NA	NO	Approved Source	-				-	_			food
9	-	١ (의			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations
10			9	0	×	Food received at proper temperature	0	0	١	24	0	0	320		Pasteurized foods used; prohibited foods not offered
11	黛	S (0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		ŭ			a distribution and a distributio
12	0	1	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals
	_	_		NA	NO	Protection from Contamination				25		0	X		Food additives: approved and properly used
13	黛		0	0		Food separated and protected	0	0	4	20	夏	0			Toxic substances properly identified, stored, used
14	100	3	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	×	3	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

Good Retail Practices are preventive med sures to control the introduction of pathogens, chemicals, and physical objects into foc

			GOO	D R	a/.\	L PRA	CTIC	253
		OUT=not in compliance COS=con				inspecti	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water			\neg		OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	338	Foo
29	0	Water and ice from approved source	0	0	2	40	(40)	con
30	0	Variance obtained for specialized processing methods	0	0	1	46	335	Wa
	OUT	Food Temperature Control				40	546	VVa
	┰	Proper cooling methods used; adequate equipment for temperature	T	_		47	0	Nor
31	0	control	0	0	2		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	家	Approved thawing methods used	Ŏ	ō	1	49	ō	Plu
34	-	Thermometers provided and accurate	0	ō	1	50	ō	Sev
	OUT		+	_	-	51	ŏ	Toi
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Gar
	OUT	Prevention of Feed Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	335	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1	_		

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
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	Ш,
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of th

> 12/13/2023 RIPLINS

12/13/2023 Date

Date

**** 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: LOS CHURRASCOS RESTAURANT							
Establishment Number # [605252829							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.				
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at ever	y entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed (or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info			1=				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)			
Equipment Temperature							
Description			Temperature (Fahr	enhelt)			
Food Temperature							
Food Lemperature							
			1=				
Description		State of Food	Temperature (Fahr	enhelt)			

Observed Violations	
Total # 5 Repeated # 0	
Repeated # 0	
33:	
33: 34:	
37:	
J5:	
io.	
16:	
Tions none at the and of this decrement for any violations that could not be displayed in this source	

^{&#}x27;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: LOS CHURRASCOS RESTAURANT	
Establishment Number: 605252829	
Comments/Other Observations	
1:	
2:	
1: 2: 3: 4: 5: 6: 7:	
4:	
5. 6·	
7·	
8:	
9:	
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: Ca raw meat stored properly in walk in cooler. It is not stored above ready to eat foods 14:	
14. 15:	
16:	
17:	
18:	
19:	
20: 21:	
21:	
22:	
23: Ca they are not offering raw or undercooked meats 24:	
25:	
26:	
27:	
5 7:	
58:	

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: LOS CHURRASCOS RESTAURANT	
Establishment Number: 605252829	
Comments/Other Observations (cont'd)	
A delitate and On accommendant to a called	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Name: LOS CHURRASCOS RESTAURANT					
Establishment Number #: 605252829					
(1 march 2					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information