

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

SCORE

O Farmer's Market Food Unit Mi Cabanita Taqueria Establishment Name Permanent O Mobile Type of Establishment 2413 Shumate Ln. O Temporary O Seasonal Address Nashville Time in 01:30 PM AM / PM Time out 01:45: PM AM / PM City 01/09/2023 Establishment # 605316176 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 68

Follow-up Required

04

О3

#### RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	- DAG	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### ns, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=com	GOO		
		OUT=not in compliance COS=con	COS		_
	OUT		003	- 1	
28	0	Pasteurized eggs used where required	0	0	
29	18	Water and ice from approved source	18	ŏ	١.
30	18	Variance obtained for specialized processing methods	18	ŏ	H
30	OUT	Food Temperature Control	10		-
	001		_		_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Г
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	$\overline{}$

spect	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment	_	_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	2
49	黨	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	- 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

d post the most recent inspection report in a conspicuous manner. You have the right to requi .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. er. You have the right to request a l n (10) days of the date of the

Date

MITIUM

Signature of Person In Charge

01/09/2023

Signature of Environmental Health Specialist

01/09/2023

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

RDA 629

Date

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



	Establishment Information							
ļ	Establishment Name: Mi Cabanita Taqueria							
	Establishment Number #: [605316176]							
	NSPA Survey - To be completed if							
	Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	r facilities at all times to	persons who are				
i	Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	orm of identification.				
ı	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.							
i	Garage type doors in non-enclosed areas are not completely open.							
ļ	The state of the s							
	Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	d or open.				
i	Smoke from non-enclosed areas is inflitrating it	nto areas where smoking is p	prohibited.					
ļ		•						
	Smoking observed where smoking is prohibited	d by the Act.						
ļ								
١	Warewashing Info							
i	Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelf)			
i				- Tomporenes (Tem				
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ı								
				•				
ı	Equipment Temperature							
	Description			Temperature ( Fahi	renhelt)			
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١								
ļ	Food Temperature			1				
ļ	Description		State of Food	Temperature ( Fahi	renhelt)			
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bserved Violations	
otal # 3	
epeated # 0	
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One name at the and of this document for any utolations that could not be disclosured in this space.	

<sup>&#</sup>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: Mi Cabanita Taqueria	
Establishment Number: 605316176	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20:	
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3. <sub>A</sub> .	
<del>4</del> . 5·	
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20·	
21: Ca Foods in coolers and freezers ready to eat time and temperature contro	ol for safety foods have been date marked.
21: Ca Foods in coolers and freezers ready to eat,time and temperature contro 22:	
23: Ca consumer advisory has been placed on the menu 24: 25: 26: 27:	
24:	
25:	
26:	
<u>27:</u>	
57: 58:	
58:	
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Additional Comments	

See last page for additional comments.

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

Establishment Name: Mi Cabanita Taqueria		
Establishment Number: 605316176		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Mi Cabanita Taqueria						
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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						