

Establishment Name

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

TAQUERIA SANTA ANITA #2 MT#546

Type of Establishment

O Temporary O Seasonal

5303 NOLENSVILLE PIKE Address Nashville City

O Farmer's Market Food Unit

Remanent O Mobile

Time in 11:05; AM AM / PM Time out 11:50; PM AM / PM

Inspection Date

08/30/2022 Establishment # 605262072

Embargoed 15

Purpose of Inspection

Risk Category

**E**Routine

O Follow-up O Complaint

О3

O Preliminary

O Consultation/Other Follow-up Required

级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for ea

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							X	
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	0	斑			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	0	100			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
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
		OUT	NA	NO	Preventing Contamination by Hands			
6	100	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	26			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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
		OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

ш	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	OUT	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		×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT			Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0	*			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WI
	OUT	Caro i con amo i i mori			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	200	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h n (10) days of the date of the

Signature of Person In Charge

08/30/2022 Date 08/30/2022 Date

RDA 629

\*\*\*\* 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.

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



#### Establishment Information

Establishment Name: TAQUERIA SANTA ANITA #2 MT#546

Establishment Number #: |605262072

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.	$\neg$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\neg$
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info							
Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Chlorine	100						

Equipment Temperature					
Description Temperature (					
Reach-in cooler 2	37				
Prep cooler 1	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Pork from walk-in cooler 1	Cold Holding	38
Beef that was cooked 30min ago	Cooling	148
onion and pepper that was cooked 1 hour ago	Cooling	90
Sliced tomatos Prep cooler 1 sliced 30 min ago		74
Raw beef in Reach-in cooler 2	Cold Holding	36
Tripa in reach-in cooler 2	Cold Holding	37
Reheated pork on grill	Reheating	170
Beans on warmer	Hot Holding	164
Pork on warmer	Hot Holding	177
Beef on warmer	Hot Holding	157

Observed Violations
Total # 10
Repeated # ()
1: PIC was not able to demonstrate appropriate food handlers knowledge of proper cooking and reheating temperatures. Corrective Action: PIC was trained. 2: No employee illness policy available, and PIC has no knowledge of reportable diseases. Corrective Action: PIC was given an employee illness policy to have on-site. 8: Observed several water bottles stored in hand washing sink. Corrective Action: PIC was trained and removed all water bottles. 14: 3 compartment sink reading 0ppm chlorine. Corrective Action: PIC put more sanitizing agent in the sanitizing well. 20: Reach-in cooler 1 reading 67F. Rice that was cooked yesterday in reach-in cooler 1 is reading 57F. Corrective Action: Embargoed 15lbs. Also, PIC put in a work order to get the reach-in cooler fixed. 26: Non-commercial bottle of insecticide stored under 3 compartment sink. Corrective Action: PIC was trained, and used only a commercial pest control agency. 36: Excessive amount of flies seen throughout kitchen. 37: Personal water bottle with twist cap stored on prep surface near serving window. 50: Waste water is leaking onto floor from 3 compartment sink. 53: Condenser water dripping onto prep cooler 1 prep surface.

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

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## Comments/Other Observations

- 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 proper hand washing technique.

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- 9: See source information.
- 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:

- (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Observed proper cooling. Temperatures recorded on report.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 21: Observed proper date marking and disposition.
- 22: Observed proper TPHC procedures.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

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

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Establishment Name: TAQUERIA SANTA ANITA #2 MT#546		
Establishment Number: 605262072		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information							
Establishment Name: TAQUERIA SANTA ANITA #2 MT#546							
Establishment Number #: 605262072							
r cons							
Sources							
Source Type: Food	Source:	Quality Meats, Sam's, Guardados					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							