



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
67

Establishment Name: TAQUERIA SANTA ANITA #2 MT#546
Address: 5303 NOLENSVILLE PIKE
City: Nashville
Inspection Date: 08/30/2022
Time in: 11:05 AM
Time out: 11:50 PM
Risk Category: O1

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 08/30/2022
Signature of Environmental Health Specialist: [Signature] Date: 08/30/2022

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

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 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.	
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)
3 compartment sink	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
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 # 0

- 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.



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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.
- 7:
- 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:

\*\*\*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.



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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Quality Meats, Sam's, Guardados

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**