

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

O Temporary O Seasonal

05/08/2024 Establishment # 605261409 Embargoed 5

О3

El Forastero #1 MT #1254

O Follow-up

4732 Nolensville Pike

Nashville

**K**Routine

O Complaint O Preliminary O Consultation/Other

Time in 12:45 PM AM / PM Time out 01:15: PM AM / PM

Risk Category 04 Follow-up Required

级 Yes O No

SCORE

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

es (IH, OUT, HA, HO) for a

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	)S=00	rrecte	d on-si	te dur	ing ir
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	500
	IN	OUT	NA	NO	Employee Health				17		ŏ	W	8
2	300	0			Management and food employee awareness: reporting	0	0	$\overline{}$		Ť		-	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	15	12	0	0	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	0	黛	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	24
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	["	1	_	~	_
•	200		•	_	alternate procedures followed	_				IN	OUT	NA	NC
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	33	
	IN		NA	NO	Approved Source	_	_	=	1	_	_		_
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NC
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	200	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L			000	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				25		0	X	
13	黛	0	0		Food separated and protected	0	0	4	26	襄	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NC
15	Ħ	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	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	۰
	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	0	×	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		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.

			G00		
		OUT=not in compliance COS=corr			_
	OUT	Compliance Status Safe Food and Water	cos	K	LW
00	-		-		_
28	0	Pasteurized eggs used where required	0	0	Ľ
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	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	Г
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			ī
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
		Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis 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	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	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	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hi ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/08/2024

Signature of Environmental Health Specialist

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

05/08/2024

Date

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



	ment		

Establishment Name: El Forastero #1 MT #1254
Establishment Number # | 605261409

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 at	Qa					

Equipment Temperature					
Description	Temperature ( Fahrenheit				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Seasoned rice on Steam Table	Hot Holding	139
Pork on Steam Table	Hot Holding	143
Beef on grill top	Hot Holding	190

Observed Violations
Total # B
Repeated # ()
20: Diced tomatoes were prepped 2 hours ago and were being stored at room temperature; temped at 68F
Corrective Action: PIC placed the diced tomatoes in Low Boy Cooler 1
20: Ambient temp of Low Boy Cooler 1 is 50F
Food has been in this cooler for 2 hours
Raw chicken temped at 48F, raw pork temped at 55F, and cooked chicken
temped at 49F
Corrective Action: PIC moved this food into the Reach-in Cooler that is currently holding fresh produce at 41F
Corrective Action: follow-up inspection is required within 10 days to enaure the
Low Boy Cooler is working at 41F ans below
20: Cooked chicken legs in Low Boy Cooler 1 that have been stored inside
overnight temped at 48F
Corrective Action: embargo 5 lbs
l de la companya de

<sup>&</sup>quot;"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 Forastero #1 MT #1254

Establishment Number: 605261409

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy available on site
- 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 good handwashing

7.

- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See next
- 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:

- 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: Not observed
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not observed
- 19: See temp log
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

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.

<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: El Forastero #1 MT #1254			
Establishment Number: 605261409			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
see last page for additional community			

Establishment Information

Establishment Name: El Forastero #1 MT #1254								
Establishment Number #: 605261409								
Sources								
Source Type:	Food	Source:	Sam's, Restaurant Depot					
Source Type:	Food	Source:	Pepper's Food Service					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							
Needs a new sticke Follow-Up inspection	r n required within 10 day	s						