

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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El Forastero #1 MT #1254

Type of Establishment

O Farmer's Market Food Unit

Permanent O Mobile

Address 4732 Nolensville Pike O Temporary O Seasonal

City Nashville Time in 10:45 AM AM / PM Time out 11:00: AM AM / PM
Inspection Date 05/11/2023 Establishment # 605261409 Embargoed 0

Purpose of Inspection O Routine 日本 O Complaint O Preliminary O Consultation/Other 日本 O Yes 数 No Number of Seats

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

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	4 =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=c	XXX	ecte	d on-si	te :
					Compliance Status	cos	R	WT		_			
	IN	OUT	NA	NO	Supervision				П	ı	IN	оит	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6	0	0	-
	IN	OUT	NA	NO	Employee Health					7	Ô	0	1
2	300	0			Management and food employee awareness; reporting	0	0		ı	Ť			г
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	,
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9	黨	0	П
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	2	0	1	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands					11	×	0	Г
6	黨	0		0	Hands clean and properly washed	0	0		l I,	2	0	0	9
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	IN	OUT	l A
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1	al.	$\overline{}$	$\overline{}$	Ę
	IN	OUT	NA	NO	Approved Source				Ľ	3	0	0	1
9	黨	0			Food obtained from approved source	0	0		П	Т	IN	OUT	P
10	0	0	0	28	Food received at proper temperature	0	0	1	٦,	4	0	$\overline{}$	Ę
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	"	O	0	14
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T	IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination					5	0	0	\Box
13	黛	0	0		Food separated and protected	0	0	4	2	6	黨	0	Г
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	T	IN	OUT	١
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	8

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	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	200	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	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	巡		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provi-

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

		OUT=not in compliance COS=con	G00		
		OUT=not in compliance COS=con	COS		
	OUT		-	-	
28	0	Pasteurized eggs used where required	0	0	1
29	ŏ	Water and ice from approved source	ŏ	ŏ	2
30	Ŏ	Variance obtained for specialized processing methods	ŏ	Ŏ	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	28	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	186	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

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
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	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	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	3%	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	Ľ
		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 (
59		If tobacco products are sold, NSPA survey completed	0	0	

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, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

05/11/2023

05/11/2023

Date Signature of Environmental Health Specialist

Date

RDA 629

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
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 rest 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	s in non-enclosed areas are r	not completely removed or	ropen.						
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									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fahr	anhalfi					
Description			Temperature (Pani	ominon,					
			'						
Food Temperature									
Description		State of Food	Temperature (Fahr	enhelt)					
1									

Observed Violations
Total # 4 Repeated # 0
Repeated # O
36:
37:
39:
53:
50.
""See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Establishment Name: El Forastero #1 MT #1254	
Establishment Number: 605261409	
Comments/Other Observations	
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8:	
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15:	
10. 17.	
17. 18 [.]	
10. 10·	
20: Prep cooler is not in use and PIC stated that they are waiting for maintenance company to fix it.	
21:	
21: 22: 23: 24: 25: 26: 27: 27: 28:	
23:	
24:	
25:	
2 6:	
2 7:	
5/: FO:	
***See page at the end of this document for any violations that could not be displayed in this space.	
AND THE RESIDENCE OF A SECOND DESIGNATION OF A SECOND SECO	
Additional Comments	
Single-state state selected from the selected se	
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.

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.				

Establishment Information

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	Forastero #1 MT #1254						
Establishment Number #:	605261409						
Sources							
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commen	ts						
The critical item #20	mentioned in complete inspection	n report on 5/04/2023 has been corrected.					