

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



Establishment Information

Establishment Name: Nashville Street Taco

Establishment Number #: 605307392

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)
Line cooler 2	37
Grill cooler	38
Line cooler 3	38
Line cooler 4	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Marinara on stove top that has been reheating for	Reheating	150
House made caesar dressing on line cooler 1	Cold Holding	38
Raw beef in grill cooler	Cold Holding	38
Mozzarella cheese spread on line cooler 2	Cold Holding	38
Sauteed corn in line cooler 2	Cold Holding	39
Blanched asparagus on line cooler 3	Cold Holding	39
Raw chicken in line cooler 3	Cold Holding	38
Baked pears on line cooler 4	Cold Holding	37
Corn dip in line cooler 4	Cold Holding	38
Raw chicken in Walk-in Cooler	Cold Holding	38
White rice on speed rack	Cold Holding	40

Observed Violations

Total # 5

Repeated # 0

26: Unlabeled chemical bottle with blue liquid is stored underneath the Chemical Dishwasher

Corrective Action: PIC labeled the bottle

27: HACCP refrigeration, cooking, and cooling logs are not being recorded specifically or accurately

Corrective Action: reviewed the correct way to keep HACCP records with PIC and employee who is designated to prepare HACCP products

Corrective Action: a follow-up inspection is required

34: Thermometer is needed inside of Walk-in Cooler

41: Serrated knives are stored in the crack between the wall and line cooler 1

50: Waste water leak underneath hand sink near wood fire area

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: In employee hand book
- 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: No violations observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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: (IN) All raw animal food is separated and protected as required.
- 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: See temp log
- 18: Large ice baths are used to cool sous vide foods
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Posted on kitchen menus
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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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Establishment Number : 605307392

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

See last page for additional comments.

Establishment Information

Establishment Name:	Nashville Street Taco
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Establishment Number #:	605307392
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Sources

Source Type:	Food	Source:	US Foods
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Source Type:	Food	Source:	Farmers and Fishermen
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Source Type:	Food	Source:	Creation Gardens
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Source Type:	Source:
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Source Type:	Source:
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Additional Comments