



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: LOS CHURRASCOS RESTAURANT
Address: 2500 MURFREESBORO PK #107
City: Nashville
Inspection Date: 12/05/2023
Time in: 01:40 PM
Time out: 03:10 PM
Risk Category: 03
Number of Seats: 68

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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 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, and 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 sections: 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: 12/05/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/05/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: LOS CHURRASCOS RESTAURANT  
 Establishment Number #: 605252829

**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)
Dishmachine	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	39
Low boy	37
Walk in cooler	40
Reach in freezer	10

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Shrimp	Cooking	199
Rice steamwell	Hot Holding	160
Tamales steamwell	Hot Holding	150
Macaroni salad prep cooler	Cold Holding	33
Cheese prep cooler	Cold Holding	41
Ham reach in cooler	Cold Holding	37
Raw beef low boy	Cold Holding	39
Cooked chicken walk in cooler	Cold Holding	36
Spaghetti walk in cooler	Cold Holding	38
Corn drink crock pot	Cold Holding	174

## Observed Violations

Total # 15

Repeated # 0

6: Employee rinsed hands in 3 comp sink. Employee then went to hand sink but did not use soap to wash hands.

Ca educated employee about using only hand sinks to wash hands and to use soap to wash hands. Employee washed hands with soap.

8: No soap at hand sink

Ca replaced soap

13: Boxes of raw chicken stored above boxes of raw beef in walk in cooler

Ca will move raw chicken below raw beef

13: Hamburger buns stored by raw beef in low boy

Ca discussed storage of raw meat. Threw away buns

13: Raw beef separated from raw chicken in a pan with aluminum foil in low boy

Ca discussed different species of meat cannot touch

Separated meat

23: No consumer advisory on menu. They offer eggs cooked however the customer wants them.

Ca will add to menu

33: Thawing raw shrimp in standing water

34: No visible thermometer in deep freezer

34: No visible thermometer in reach in cooler and reach in freezer by the fryers

34: No probe thermometer available

37: Boxes of food stored on the floor in walk in cooler

37: Employee drink sitting on prep cooler

45: Severely worn cutting board on prep cooler

46: No test strips for quaternary ammonia

46: Using a paper towel for a drain stopper in 3 comp sink



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available in written form. The written policy has the diseases and symptoms listed.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Legendary, performance, los panchos
- 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.
- 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: Shrimp cooked above 145F
- 17: (NO) No TCS foods reheated during inspection.
- 18: Did not observe active cooling during inspection. They stated they use ice baths when cooling down food
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 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.
- 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: No smoking signs not posted at all entrances into the building
- 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: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**