

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

SCORE

Nashville Time in 01:40 PM AM/PM Time out 03:10: PM AM/PM

12/05/2023 Establishment # 605252829 Embargoed 0 Inspection Date

LOS CHURRASCOS RESTAURANT

2500 MURFREESBORO PK #107

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 68

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 12 | 4 =in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observ | ed | | 0 | 05=co | mecte | id e |
|----|----------------|-------|------|----|---|-----|---|---------------|-------|-------|------|
| | | | | | Compliance Status | cos | R | WT | | | |
| | IN | OUT | NA | NO | Supervision | | | | П | IN | k |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 滋 | H |
| | IN | OUT | NA | NO | Employee Health | | | | 17 | | |
| 2 | 300 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | $\overline{}$ | 1 1 | | t |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | Ш | IN | ľ |
| | IN | ОИТ | NA | NO | Good Hygienic Practices | | | | 18 | 议 | T |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | | • |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° | 20 | 125 | Т |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 21 | * | Τ |
| 6 | 0 | 黨 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | 0 | Γ |
| 7 | 鼷 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | " | IN | 1 |
| 8 | 0 | 26 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | 0 | Т |
| | IN | OUT | NA | NO | Approved Source | | | | ľ | | L |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | 1 |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | 1 | 24 | 0 | Т |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | [27 | 1 | L |
| 12 | | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | П | IN | 4 |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 | | Γ |
| 13 | 0 | 凝 | 0 | | Food separated and protected | 0 | 0 | 4 | 26 | 窦 | Г |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | T |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | Γ |

| | | | | | Compliance Status | cos | R | WT |
|----|---|-----|----|-----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 凝 | | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 333 | 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 | 243 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | 250 | 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 | | | |
| 23 | 0 | 翼 | 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 | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | 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 Precedures | | | | | | | |
| 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.

PRACTICES

| OUT-out is considered. | | | | | | |
|------------------------|-----|--|-----|---|----|--|
| | | OUT=not in compliance COS=corr | | | | |
| | | Compliance Status | cos | R | W | |
| | OUT | | - | | _ | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | L. | |
| 29 | | 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 | 文 | Approved thawing methods used | 0 | 0 | | |
| 34 | 100 | Thermometers provided and accurate | 0 | 0 | г | |
| | OUT | Food Identification | | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 | |
| | OUT | Prevention of Feed Contamination | | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 1 | |
| 37 | 885 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | |
| 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 | г | |
| | OUT | Proper Use of Utensils | | | | |
| 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 | r | |
| 44 | 10 | Gloves used properly | 0 | O | _ | |

| ecti | on | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|------|-----|--|------|----|-----|
| | OUT | Utensiis and Equipment | 1000 | - | |
| 45 | 麗 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 123 | 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 | _ |
| 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 | - |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | |
| 54 | 0 | Adequate ventilation and lighting, designated areas used | 0 | 0 | |
| | OUT | Administrative Items | П | | |
| 55 | 0 | Current permit posted | 0 | 0 | П |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| | | Compliance Status | YES | NO | 8 |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

er. You have the right to request a in (10) days of the date of th

12/05/2023

12/05/2023

Signature of Person In Charge

5th

Date

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

Date

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 | | | | | |

| State of Food | Temperature (Fahrenheit) |
|---------------|--|
| Cooking | 199 |
| Hot Holding | 160 |
| Hot Holding | 150 |
| Cold Holding | 33 |
| Cold Holding | 41 |
| Cold Holding | 37 |
| Cold Holding | 39 |
| Cold Holding | 36 |
| Cold Holding | 38 |
| Cold Holding | 174 |
| | |
| | |
| | |
| | |
| | Cooking Hot Holding Hot Holding Cold Holding |

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

[&]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

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Establishment Number: 605252829

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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: LOS CHURRASCOS RESTAURANT | | | | |
|---|--|--|--|--|
| Establishment Number: 605252829 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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| Additional Comments (cont'd) | | | | |
| See last page for additional comments. | | | | |
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Establishment Information

| Establishment Name: LOS CHURRASCOS RESTAURANT | | | | | | | |
|---|-----------|---------|------|--|--|--|--|
| | 605252829 | | | | | | |
| | | | | | | | |
| Sources | | | | | | | |
| Source Type: | Water | Source: | City | | | | |
| Source Type: | | Source: | | | | | |
| Source Type: | | Source: | | | | | |
| Source Type: | | Source: | | | | | |
| Source Type: | | Source: | | | | | |
| Additional Comment | ts | | | | | | |
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