

Establishment Name

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

TONYS MEXICAN RESTAURANT

Type of Establishment

O Farmer's Market Food Unit Permanent O Mobile

2635 LAKEVILLA DR Address

O Temporary O Seasonal

Nashville City

Time in 11:25; AM AM / PM Time out 01:00; PM

02/10/2023 Establishment # 605257680 Inspection Date

Embargoed 0

O Preliminary

Purpose of Inspection **K**Routine

Signature of Person In Charge

O Follow-up

O Complaint О3

Follow-up Required

O Consultation/Other

级 Yes O No

Number of Seats 119

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>ê</b> ≐in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe			0
匚					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	O 🐹 Handwashing sinks properly supplied and accessible		0	0	2			
	IN	OUT	NA	NO	Approved Source			
9	C Food obtained from approved source		0	0				
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ø	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	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	3%	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	24	0	0	Proper date marking and disposition	0	0	1
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	200	0	0		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	Ľ
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	Ι,
34	X	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	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	$\top$		
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		0	0	Т
		Gloves used properly			

pect		R-repeat (violation of the same code provision  Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1000		
45	涎	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	٦
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	凝	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	22	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	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			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	'
		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	

en (10) days of the date of the

Date

02/10/2023

02/10/2023 Date

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

RDA 629

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



#### Establishment Information

Establishment Name: TONYS MEXICAN RESTAURANT

Establishment Number #: |605257680

#### 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 inflitrating 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	100				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	34				
Reach in cooler	37				
Reach in freezer	-1				
Reach in freezer	0				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes prep cooler	Cold Holding	43
Sour cream prep cooler	Cold Holding	41
Cheesedip prep cooler	Cold Holding	48
Beef steamwell	Hot Holding	168
Cheese dip steamwell	Hot Holding	162
Rice steamwell	Hot Holding	153
Chicken steamwell	Hot Holding	173
Chicken	Cooking	195
Mozzarella prep cooler	Cold Holding	41
Raw beef prep cooler	Cold Holding	41
Shrimp	Cooking	187
Diced tomatoes reach in cooler	Cold Holding	39
Cooked chicken reach in cooler	Cold Holding	41
Refried Bean reach in cooler	Cold Holding	37

Total a D1
Total # 21
Repeated # 0
8: Hand sink blocked by table with containers of shrimp on it and no splashguar
Ca moved table
20: Cheese dip at 48F in prep cooler. Must be at 41F or below. Employee
explained he left it sitting out while reheating other foods before placing in prep
cooler
Ca had him put in reach in freezer to cool back down
21: No date on beans in reach in freezer that were made on 2-8-23.
Ca date was put on them
21: No date marking on refried beans in reach in cooler. They were made on
2-8-23
Ca date was put on them
33: Shrimp sitting out at room temperature to thaw
34: No visible thermometer in white reach in freezer
34: No visible thermometer inside of reach in freezer with ice cream
37: Employee container of jelly sitting on prep table
45: Shelves lined with cardboard
45: Inside of ice machine is dirty
45: Severely worn cutting boards
47: Prep table shelves are dirty
47: Shelves by oven are dirty
47: Can opener blade is dirty
47: Inside of reach in freezer is dirty
50: Wastewater leaking onto the floor from drain pipe of hand sink in bar
52: Lots of trash on ground around dumpster
52: Drain plug missing from dumpster
53: Ceiling vent covers are dirty
53: Walls and floor is dirty
53: Floor in bar is dirty

Observed Violations

<sup>\*\*\*</sup>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: TONYS MEXICAN RESTAURANT

Establishment Number: 605257680

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 employee properly wash hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

a.

- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19:

- 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.

They throughly cook all meat now. They do not offer undercooked meat anymore.

- 24: (NA) A highly susceptible population is not served.
- 25: They have approved food coloring
- 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: TONYS MEXICAN RESTAURANT					
Establishment Number: 605257680					
Comments/Other Obser	vations (cont'd)				
Additional Comments (	ontid)				
Additional Comments (c		-4-			
see last page for a	dditional commer	its.			

Establishment Information

Establishment Name: TONYS MEXICAN RESTAURANT Establishment Number # 605257680						
Source Type:	Food	Source:	Sysco, pfg, restaurant depot, csf			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Commen	ts					