



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: TONY'S MEXICAN RESTAURANT
Address: 2635 LAKEVILLA DR
City: Nashville
Inspection Date: 02/10/2023
Time in: 11:25 AM
Time out: 01:00 PM
Risk Category: 03
Number of Seats: 119

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 columns: 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, 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 columns: 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: 02/10/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/10/2023



Establishment Information

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 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 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	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

Observed Violations

Total # 21

Repeated # 0

- 8: Hand sink blocked by table with containers of shrimp on it and no splashguard
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



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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): 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.
- 9:
- 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 thoroughly 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.

***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: Food Source: Sysco, pfg, restaurant depot, csf

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments