

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit EL TAPATIO #3 MT#675 O Permanent MMobile Establishment Name Type of Establishment 4801 NOLENSVILLE PK O Temporary O Seasonal Nashville Time in 01:15 PM AM / PM Time out 02:00: PM AM / PM 05/06/2024 Establishment # 605250449 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

О3

Risk Category 04 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for a

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS
					Compliance Status	COS	R	WT	]
	IN	OUT	NA	NO	Supervision				l
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				ı
2	-MC	0			Management and food employee awareness; reporting	0	0	Ι.	l
3	寒	0			Proper use of restriction and exclusion	0	0	5	l
	IN	ОИТ	NA	NO	Good Hygienic Practices	$\Box$			1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	L
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	0	寒		0	Hands clean and properly washed	0	0		1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		l
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		l
	IN	OUT	NA	NO	Protection from Contamination				l
13	0	凝	0		Food separated and protected	0	0	4	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	Ħ	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		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	OUT	NA	NO	ooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	0	100	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	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 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	оит	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 Procedures			
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.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT Food Temperature Control				
31	氮	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	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination		-	
36	涎	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	186	Wiping cloths; properly used and stored	0	0	г
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	
44	0	Gloves used properly	-	0	

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
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	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a h rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

FAMOUN BNEEFER

Signature of Person In Charge

05/06/2024

) TOO W Date Signature of Environmental Health Specialist 05/06/2024

\*\*\*\* 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) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

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



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Establishment Name: EL TAPATIO #3 MT#675

Establishment Number #: 605250449

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)		
Three compartment sink (not	Chlorine				

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Prep cooler		
Reach in cooler	40	

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Cooked rice in prep cooler	Cold Holding	40
Cooked octopus in prep cooler	Cold Holding	42
Cooked chicken on steam table	Hot Holding	141
Refried beans on steam table	Hot Holding	136
Cooked rice on steam table	Hot Holding	138
Cooked tripe from grill top	Cooking	187
Raw fish in reach in cooler	Cold Holding	43
Raw chicken in reach in cooler	Cold Holding	40

Observed Violations
Total # 11
Repeated # ()

- 6: Observed employee washing hands in three compartment sink without soap. CA: retrained employee. Left food safety handout.
- 13: Raw chicken stored above raw steak and raw fish in reach in cooler. CA: moved chicken to bottom shelf.
- 13: Raw steak stored above cooked steak in reach in cooler. CA: moved steak to shelf with ready to eat foods.
- 19: Cooked steak on steam table temped at 126F at time of inspection. PIC stated the steak was cooked at 10am. CA: reheated steak to 165F before placing back on steam table. Added water to steam table.
- 20: Cooked shrimp at 46F, sliced tomatoes at 44F, cooked octopus at 48F, and ceviche at 46F on rail of prep cooler. PIC stated foods were cooked or prepared this morning and placed in at 10am. CA: moved items inside prep cooler. Had PIC use bags of ice to keep foods on rail cold.
- 31: Refried beans in prep cooler at 57F and 64F. Cooked steak in reach in cooler at 54F. All items cooked at 10am and then placed inside coolers. Foods allowed to sit out at room temperature right after being cooked. Items placed inside bulk containers and then inside coolers. No ice baths or ice wands used.
- 36: Observed flues inside truck.
- 37: Employee drink stored on cutting board.
- 39: Wet wiping cloth stored on cutting board of prep cooler.
- 45: Soiled cardboard being used as a floor liner between prep cooler and three compartment sink.
- 46: No chlorine test strips available for three compartment sink.

<sup>&</sup>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

Establishment Name: EL TAPATIO #3 MT#675

Establishment Number: 605250449

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Written policy posted in commissary.
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources.
- 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: See temps.
- 17: Foods properly reheated to 165F on grill before being placed on steam table.
- 18: Foods being cooled met first time and temperature requirement.
- 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: Advisory present for ceviche.
- 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 or the international "No Smoking" symbol are conspicuously posted at every entrance.

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<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: EL TAPATIO #3 MT#675				
Establishment Number: 605250449				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: EL TA	Establishment Name: EL TAPATIO #3 MT#675							
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Construction of the Constr								
Sources			- 1					
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Restaurant Depot					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments	;							