



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
78

Establishment Name: EL TAPATIO #3 MT#675
Address: 4801 NOLENSVILLE PK
City: Nashville
Inspection Date: 05/06/2024
Time in: 01:15 PM
Time out: 02:00 PM
Risk Category: 01
Purpose of Inspection: Routine

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: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Rows include 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 columns: Compliance Status (OUT) and COS, R, WT. Rows include 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, and Compliance Status (YES, NO, WT).

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: TAMU N SNEFF
Date: 05/06/2024
Signature of Environmental Health Specialist: Brody P.
Date: 05/06/2024

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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 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)
Three compartment sink (not	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	40
Reach in cooler	

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 # 0

- 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.



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:

***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.

Establishment Information

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 Name: EL TAPATIO #3 MT#675

Establishment Number #: 605250449

Sources

Source Type: Water Source: City

Source Type: Food Source: Restaurant Depot

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments