

Establishment Name

Inspection Date

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 03:20 PM AM / PM Time out 03:30; PM AM / PM

02/10/2023 Establishment # 605262073 Embargoed 0

TAQUERIA SANTA ANITA COMMISSARY

5303 NOLENSVILLE PK

Nashville

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

Number of Seats 43 Risk Category О3 Follow-up Required O Yes 疑 No

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
Ī	IN	OUT	NA	NO	Good Hygienic Practices			
F	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands			
ì	100	0		0	Hands clean and properly washed	0	0	$\Box$
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
ţ	×	0			Handwashing sinks properly supplied and accessible	0	0	2
Ī	IN	OUT	NA	NO	Approved Source			
,	黨	0			Food obtained from approved source	0	0	$\Box$
0	0	0	0	×	Food received at proper temperature	0	0	1 1
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
3	×	0	0		Food separated and protected	0	0	4
4	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19		0	文	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	
	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	0	Approved thawing methods used	0	0	Ι.
34	0	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	0	Contamination prevented during food preparation, storage & display	0	0	Ī
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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	3%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a hi en (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

02/10/2023

02/10/2023

Signature of Person In Charge

Date Signatu e of Environmental Health Specialist 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) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

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



Establishment Information							
Establishment Name: TAQUERIA SANTA ANITA COMMISSARY							
Establishment Number #: [605262073							
NSPA Survey - To be completed if:	#E7 is "No"						
Age-restricted venue does not affirmatively rest		facilities at all times to p	ersons who are				
twenty-one (21) years of age or older.				_			
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.				
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at ever	ry entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed (	or open.				
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)			
Equipment Temperature							
Equipment Temperature			Temperature ( Fah	renhelt)			
			Temperature ( Fah	renheit)			
			Temperature ( Fahi	renheit)			
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Description			Temperature ( Fahi	renhelt)			
Food Temperature							
Description		State of Food	Temperature ( Fah				
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Observed \	Violations
Total #	
Repeated #	0
53:	
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: TAQUERIA SANTA ANITA COMMISSARY	
Establishment Number: 605262073	
Comments/Other Observations	
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21: (IN) Verified date marking system in place for all ready-to-eat T0 22: 23: 24: 25:	CS foods that are held longer than 24 hours.
22:	
Z3:	
∠4. 25·	
26:	
27:	
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57: 58:	
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Additional Comments	
See last page for additional comments.	
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<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Comments/Other Observations (cont'd)  additional Comments (cont'd)  tee last page for additional comments.	Establishment Name: TAQUERIA SANTA ANITA COMMISSARY		
additional Comments (cont'd)	Establishment Number: 605262073		
additional Comments (cont'd)			
	Comments/Other Observations (cont'd)		
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	Joo Mat paga 101 dadimenta continuente		

Establishment Information

Establishment Name: TAQUERIA SANTA Establishment Number #: 605262073	ANITA COMMISSARY	
7		
Sources		
Source Type:	Source:	
Additional Comments		

Establishment Information