TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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El Forastero #1 MT #1254							Tur	o of F	Totabili	e la seco	Farmer's Market Food Unit O Permanent 凝Mobile									
Address 4732 Nolensville Pike						_	1 yr	eore	Establi	SHITE	O Temporary O Seasonal									
City Nashville Time in			12	2:10) F	M	AJ	M/PI	и ти	me oi	ат. <u>12:50: PM</u> АМ / РМ									
,	Inspection Date 10/04/2022 Establishment # 60526140					_		-	d 0											
					Routine	O Follow-up	O Complaint						-		Cor	nsultation/Other				
Purpose of Inspection IRRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Risk Category O1 III2 O3 O4 Follow-up Required III Yes Number of Seats																				
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																				
				as c	ontributing f				_				_			control measures to prevent illness INTERVENTIONS	i or injury.			
		(Ma	ırk de	algnat	ted compliance s											ach item as applicable. Deduct points for cate	gory or subcateg	ery.)		
IN	in c	ompili	ance			pliance NA=not applicat	NO=not observe		R	_	S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the sa Compliance Status		1) COS	RT	WT
h	IN	ουτ	NA	NO		Supervision		000	- 1	-	h	IN	OUT	NA	NO	Cooking and Reheating of Time/Ten			~]	
1	鼠	0		_		ge present, demonstrate	is knowledge, and	0	0	5	10					Control For Safety (TCS) Fee		~ 1		
	IN	OUT	NA	NO	performs duties	Employee Healt						00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	1	8	8	5
	0 笑	8				nd food employee awar estriction and exclusion	eness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a	nd Time as			
		-	NA	NO		Good Hygionic Pract	ices	-	<u> </u>	-	18	0	0	0	<u>8</u> 3	a Public Health Centrol Proper cooling time and temperature		0	ा	
4	1	0		0	Proper eating, t	tasting, drinking, or toba	cco use	0	0	5	19	1	0	0	0	Proper hot holding temperatures		0	0	
5	X IN	0	NA			rom eyes, nose, and mo enting Contamination		0	0	-		00	<u>×</u>	8		Proper cold holding temperatures Proper date marking and disposition			8	5
6	_	0				nd properly washed contact with ready-to-eal	foods or approved	_	<u> </u>	<u>,</u>			0	X	0	Time as a public health control: procedures a	and records	_	0	
	鬣	0	0	0	alternate proce	dures followed		0	0	Ľ		IN	OUT	NA		Consumer Advisory		_	_	
8	O IN	X OUT	NA	NO	Handwashing s	inks properly supplied a Approved Source		0	0	2	23	ο	0	2		Consumer advisory provided for raw and un food	dercooked	0	0	4
9	黨	0	~	-		from approved source			0			IN	OUT		NO	Highly Susceptible Populatio	ins in the second s		-	
10	×	8	0		Food in good co	at proper temperature ondition, safe, and unad		8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not	at offered	0	0	5
12	0	0	×	0	Required record destruction	ds available: shell stock	tags, parasite	0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO	Pro	tection from Contan	nination				25	0	<u>o</u>	X		Food additives: approved and properly used		्रा	읽	5
13	0	our ∦ O	0	NO	Pre Food separated	tection from Contan d and protected urfaces: cleaned and sa			8	4	25 26	≥ 0 0	25	NA		Food additives: approved and properly used Toxic substances properly identified, stored, Conformance with Approved Proc	used	0	8	5
13	0 送	<u>県</u> 0	0	NO	Food separated Food-contact se	d and protected	nitized	0		5	26	O IN	ぶ OUT	NA	NO	Toxic substances properly identified, stored,	used codures	8 0	•	5 5
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The most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report T.C. Toris 68-14-703, 68-14-708, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-329. 10/04/2022 Marston Laboration Labor

Signature of Person In Charge	Date	Date Signature of Environmental Health Specialist	
	*** Additional food safety information can be found on ou	website, http://tn.gov/health/article/eh-foodservio	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 6153405		RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information					
Establishment Name:	Forastero #1 MT #1254				
Establishment Number #:	605261409				

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Manual dish sink	Bleach									

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Sliced tomatoes in top Prep cooler	Cold Holding	47			
Mozzarella cheese in top Prep cooler	Cold Holding	38			
Cut lettuce in top Prep cooler	Cold Holding	40			
Rice in steam table	Hot Holding	169			
Chicken in steam table	Hot Holding	177			
Refried beans in steam table	Hot Holding	170			
Pork in steam table	Hot Holding	154			
Cooked chicken in Prep cooler	Cold Holding	38			

Observed Violations

Total # 9

Repeated # 0

2: Does not have knowledge of symptoms and diseases of foodborne illnesses. CA: employee health policy left.

8: No hot/cold water available in the food truck. Food truck must be closed until hot and cold water is provided.

8: Utensils stored in the hand sink. CA: utensils were removed of the hand sink. 13: Raw chorizo stored above lettuce and cilantro with onions in Prep cooler. CA: raw chorizo was removed to another cooler.

20: Sliced tomatoes @ 47 F in top Prep cooler. CA: moved to snother cooler.

26: 2 Spray bottles with cleaner stored on prep cooler with cups and also, on shelf with corn tortillas. CA: spray bottles with cleaners moved under 3 compartment sink.

34: No visible thermometer in Prep cooler

36: Holes and outeropening between wall and floor behind the grill.

46: No sanitizer test strips for 3 compartment sink.



Establishment Information

Establishment Name: El Forastero #1 MT #1254

Establishment Number : 605261409

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 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: No observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See source.

- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures were observed.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: No

***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.

Establishment Information Establishment Name: El Forastero #1 MT #1254 Establishment Number : 605261409

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information						
Establishment Name:	Forastero #1 MT #1254					
Establishment Number #;	605261409					

Sources			
Source Type:	Food	Source:	Restaurant Depot, Sam's
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Food truck is closed until hot and cold water is provided. Call the health department to reopen the food truck.