



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Mi Cabanita Taqueria
Address: 2413 Shumate Ln.
City: Nashville
Inspection Date: 12/06/2023
Risk Category: 03
Number of Seats: 68

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

Signature of Person In Charge: [Signature] 12/06/2023
Signature of Environmental Health Specialist: [Signature] 12/06/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mi Cabanita Taqueria
 Establishment Number #: 605316176

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)
Wiping cloth bucket	Chlorine	200	
3 comp sink	Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Low boy	37
Prep cooler	38
Deep freezer	0
Reach in cooler	32

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice steamwell	Hot Holding	165
Refried beans steamwell	Hot Holding	158
Pico de gallo prep cooler	Cold Holding	41
Mozzarella prep cooler	Cold Holding	40
Raw shrimp low boy	Cold Holding	35
Raw beef low boy	Cold Holding	36
Ham in prep cooler	Cold Holding	37
Horchata dispenser	Cold Holding	35
Cooked beef reach in cooler	Cold Holding	35
Cooked pork reach in cooler	Cold Holding	33
Cooked pork reach in cooler	Cold Holding	31
Menudo reach in cooler	Cold Holding	38

Observed Violations

Total # 4

Repeated # 0

6: Employee repeatedly wiping hands on towel hanging on apron
Ca discussed proper hygienic practices with owner and employee. Employee washed hands

7: Employee touched cooked eggs with bare hands

Ca threw away and discussed touching ready to eat foods with bare hands

8: No splash guard between hand sink and prep sink in back kitchen area

Ca will add a splash guard

8: Table pushed against hand sink and there is no splash guard

Ca moved table away from hand sink



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Employee health policy is posted on the wall in the kitchen. It lists symptoms and disease's
- 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.
- 9: Restaurant depot, panchos food service, sams
- 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: Did not observe raw animal product cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling during inspection. Owner stated that he uses ice baths when cooling down food.
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 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: Consumer advisory is on the menu
- 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:
- 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: Water Source: City

Source Type: Source:

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Additional Comments