

Purpose of Inspection

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Consultation/Other

COS R WT

0 0

0 0

0 0

0 0

0 0

0 0

SCORE

O Farmer's Market Food Unit Mi Cabanita Taqueria Permanent O Mobile Establishment Name Type of Establishment 2413 Shumate Ln. O Temporary O Seasonal Address Nashville Time in 11:25 AM AM / PM Time out 12:25; PM 12/06/2023 Establishment # 605316176 Embargoed 0 Inspection Date

O Complaint

Number of Seats 68 Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

- 12	¥≃in c	compli	iance		OUT=not in compliance NA=not applicable NO=not observe		_		S=∞	rrecte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code provis	io
ᆫ					Compliance Status	COS	R	WT	\perp					Compliance Status	ľ
	IN	OUT	NA	NO Supervision				IN		NA.	NO	Cooking and Reheating of Time/Temperature	Ι		
	610				Person in charge present, demonstrates knowledge, and	_				l In	001	nex.	mo.	Control For Safety (TCS) Foods	ı
1	羅	0			performs duties	0	0	5	16		0	0	文	Proper cooking time and temperatures	۲
	IN	OUT	NA	NO	Employee Health				17	0	0	0	30	Proper reheating procedures for hot holding	T
2	2 0 0			Management and food employee awareness; reporting	0	0 0							Cooling and Holding, Date Marking, and Time as	Т	
3	寒	0		Proper use of restriction and exclusion OO O		5		IN	OUT	NA.	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature	Т
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures	Τ
5	黨	0			No discharge from eyes, nose, and mouth	0	Ō	ů	20		0	0		Proper cold holding temperatures	Ι
			NO	Proventing Contamination by Hands					X	0	0	0	Proper date marking and disposition	Ι	
6	0	黨		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	l
l 7	0 🕱		0	0	No bare hand contact with ready-to-eat foods or approved	0	lol	5		_	_		_		ļ.
Ŀ				_	alternate procedures followed			_	\blacksquare	IN	OUT	NA	NO	Consumer Advisory	Į.
8	_	20		LIDS	Handwashing sinks properly supplied and accessible	0	0	2	23	翼	ΙoΙ	0		Consumer advisory provided for raw and undercooked	L
		_	NA	NO	Approved Source			-	\vdash	0.0	_			food	٠
9	黨	0	_		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations	Ш
10	0	0	0	28	Food received at proper temperature	0	0	١. ١	24	0	0	320		Pasteurized foods used; prohibited foods not offered	П
11	×	0		Food in good condition, safe, and unadulterated		0	0	○ ⁵		_	Ŭ	-		restaurate restaurates, promises restaurnes enteres	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals	
		OUT	NA	NO	Protection from Contamination				25		0	- XX		Food additives: approved and properly used	Ι
13	Ŕ	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	Τ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	Γ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	Ī

Good Retail Practices are preventive m ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		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	1
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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
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			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

O Follow-up

KRoutine

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$	_	
45	0	Food and norifood-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	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			
55	0	Current permit posted	ा	0	T (
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

in (10) days of the date of the

12/06/2023

Signature of Person In Charge

coene

12/06/2023

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

Date

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



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			

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

[&]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: Mi Cabanita Taqueria

Establishment Number: 605316176

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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Mi Cabanita Taqueria	
Establishment Number: 605316176	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for auditional confinents.	

Establishment Information

Establishment Information		
Establishment Name: Mi Cabanita Taqueria		
Establishment Number # 605316176		
CO CO CO CO CO CO CO CO		
Courses		
Sources		
Source Type: Water	Source:	City
Source Type:	Source:	
Additional Comments		