

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Establishment Name 2500 MURFREESBORO PK #107 Address

LOS CHURRASCOS RESTAURANT

Type of Establishment

Remanent O Mobile O Temporary O Seasonal

Nashville City

Time in 02:55 PM AM/PM Time out 03:10: PM AM/PM

04/13/2022 Establishment # 605252829 Inspection Date

日本 Follow-up O Complaint O Preliminary

O Consultation/Other

Purpose of Inspection Routine Risk Category

О3

Follow-up Required

Number of Seats 68 O Yes 疑 No

Embargoed 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance			OUT=not in compliance NA=not applicable NO=not observe		id		OS=0		
					Compliance Status	cos	R	WT	ו ו
	IN	OUT	NA	NO	Supervision				П
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties		0	5	۱
	IN	OUT	NA	NO	Employee Health	Employee Health			1 1
2	$\exists x$	0			Management and food employee awareness; reporting	0	0		1 1
3	×	0			Proper use of restriction and exclusion	0	0	5	ш
	IN	OUT	NA	NO	Good Hygienic Practices				1 13
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 13
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1
	IN	OUT	NA	NO	Preventing Contamination by Hands		1 13		
6	100	0		0	Hands clean and properly washed	0	0] [s
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [
	IN	OUT	NA	NO	Approved Source				1 Ľ
9	200	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	H
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				
13	×	0	0		Food separated and protected	0	0	4] [2
14	×	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] [2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathog s, chemicals, and physical objects into foods.

PRACTICES

			GOO	D R	4/.\	
OUT=not in compliance COS=corrected on-site during						
		Compliance Status	cos	R	WT	
	OUT	Safe Food and Water				
28		Pasteurized eggs used where required	0	0	1	
29	0	Water and ice from approved source	0	0	2	
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT	UT Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	
32	0	Plant food properly cooked for hot holding	0	0	1	
33	0	Approved thawing methods used	0	0	1	
34	0	Thermometers provided and accurate	0	0	1	
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	2	
37	誕	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	
39	0	Wiping cloths; properly used and stored	0	0	1	
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	1	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
43		Single-use/single-service articles; properly stored, used	0	0	1	
44	0	Gloves used properly	0	0	1	

nspection R-repeat (violation of the same code provision)					
		Compliance Status	cos	R	WT
	OUT Utensils 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	黨	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	2%	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
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	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a ten (10) days of the date of the

04/13/2022

Date Signature of Environmental Health Specialist

**** 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.

04/13/2022 Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment Information							
Establishment Name: LOS CHURRASCOS RESTAURANT								
Establishment Number #: 605252829								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest 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	y 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 not completely removed or open.								
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info			1=					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)				
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
Food Temperature								
Food Lemperature								
			1=					
Description		State of Food	Temperature (Fahr	enhelt)				

Observed Violations Total # 3 Repeated # 0
Total # 3
Repeated # 0
37: 49: 53:
49:
53:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: LOS CHURRASCOS RESTAURANT	
Establishment Number: 605252829	
Comments/Other Observations	
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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 Name: LOS CHURRASCOS RESTAURANT		
Establishment Number: 605252829		
Comments/Other Observations (cont'd)		
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Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: LOS CHURRASCOS RESTAURANT					
Establishment Number #: 605252829					
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Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information