



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
76

Establishment Name: EL TAPATIO #3 MT#675
Address: 4801 NOLENSVILLE PK
City: Nashville
Inspection Date: 12/27/2023
Time in: 02:20 PM
Time out: 03:20 PM
Risk Category: 03
Purpose of Inspection: Routine

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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 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, and 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 sections: 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person in Charge: [Signature] Date: 12/27/2023
Signature of Environmental Health Specialist: John Michael Date: 12/27/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: EL TAPATIO #3 MT#675
 Establishment Number #: 605250449

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)
3 compartment sink	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	39
Prep cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw talapia in reach in cooler	Cold Holding	41
Cooked beef in reach in cooler	Cold Holding	39
Raw chicken in reach in cooler	Cold Holding	38
Beef	Cooking	174
Cooked beef in steam table	Hot Holding	138
Cooked rice in steam table	Hot Holding	136
Cooked chicken in steam table	Hot Holding	140
Refried beans in steam table	Hot Holding	146
Mozzarella cheese in open top prep cooler	Cold Holding	40
Cooked shrimp in open top prep cooler	Cold Holding	39
Pico de gallo in open top prep cooler	Cold Holding	39
Cut lettuce in open top prep cooler	Cold Holding	42
Cooked rice in prep cooler	Cold Holding	41
Cooked shrimp in prep cooler	Cold Holding	40

Observed Violations

Total # 9

Repeated # 0

- 6: Employee observed touching raw meat and then cooked food without changing gloves and washing hands. CA trained and discussed with PIC.
- 13: Raw talapia fish stored above cooked beef in reach in cooler. CA trained and moved.
- 20: Raw beef stored on the prep table at 59 F for less than 4 hours. CA trained and moved to reach in cooler.
- 26: Unlabeled chemical spray bottle has yellow chemical stored under the 3 compartment sink. CA trained and labeled.
- 36: The food truck door is propped open.
- 37: Employee personal drink stored on the prep table.
- 37: Employee personal item (cell phone) stored on the prep table.
- 39: Wet wiping cloth stored on the prep table.
- 53: Excessive grease build up on the food truck floor and walls.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 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: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 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: See menu
- 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:
- 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: Food Source: Sams club and restaurant depot

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments