

Establishment Name

Inspection Date

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Nashville City

2635 LAKEVILLA DR

Time in 01:40 PM AM/PM Time out 01:45: PM AM/PM

05/14/2024 Establishment # 605257680 Embargoed 0

TONYS MEXICAN RESTAURANT

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 119

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	os
					Compliance Status	COS	R	WT	1
	IN	OUT	NA	NO	Supervisien				ı
1	糕	0			erson in charge present, demonstrates knowledge, and erforms duties		0	5	
	IN	OUT	NA	NO	Employee Health				
2	-MC	0			Management and food employee awareness; reporting	0	0		ı
3	寒	0			Proper use of restriction and exclusion	0	0	5	ı
	IN	ОИТ	NA	NO	Good Hygienic Practices				ı
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	ı
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	L
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	滋	0		0	Hands clean and properly washed	0	0		L
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	ı
	IN	OUT	NA	NO	Approved Source	Approved Source			ı
9	黨	0			Food obtained from approved source	0	0		ı
10	0	0	0	×	Food received at proper temperature	0	0	1	L
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination		ı		
13	Ŕ	0	0		Food separated and protected	0	0	4	
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	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	24	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used		0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food 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	\top		ī
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
70					

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	- 100	0	
58		Tobacco products offered for sale	0		
59		If tobacco products are sold, NSPA survey completed	0	0	

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

05/14/2024

05/14/2024

Signature of Person In Charge

**** 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.) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: TONYS MEXICAN RESTAURANT							
Establishment Number #: 605257680							
MCDA Commun. To be commissed if	#F7 := #M=#						
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		facilities at all times to pe	rsons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	ot completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	d by the Act.						
				_			
Warewashing Info			1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	irenheit)			
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
			1				
Food Temperature							
Description		State of Food	Temperature (Fah	renhelt)			
			I				

Observed Violations
Total # 3 Repeated # 0
Repeated # ()
34: 47:
47:
53:
THOse name at the and of this document for any violations that could not be displayed in this space.

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations :::::::::::::::::::::::::::::::::::	Establishment Name: TONYS MEXICAN RESTAURANT	
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A delition and Community	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: TONYS MEXICAN RESTAURANT						
Establishment Number: 60)5257680					
Comments/Other Obser	vations (cont'd)					
Additional Comments (ontid)					
Additional Comments (cont'd) See last page for additional comments.						
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Establishment Information

Establishment Name: TONYS MEXICAN RESTAURANT					
Establishment Number #: 605257680					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information