



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: TONY'S MEXICAN RESTAURANT
Address: 2635 LAKEVILLA DR
City: Nashville
Inspection Date: 12/07/2021
Time in: 02:10 PM
Time out: 03:25 PM
Risk Category: 01
Number of Seats: 119

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 columns: Compliance Status and Compliance Status. Rows include 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 columns: Compliance Status and Compliance Status. Rows include 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, and Compliance Status.

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: 12/07/2021
Signature of Environmental Health Specialist: [Signature] Date: 12/07/2021



Establishment Information

Establishment Name: TONY'S MEXICAN RESTAURANT
 Establishment Number #: 605257680

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	100	
Dishmachine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	44
Reach in freezer	4
Prep cooler	32
Reach in cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Ham prep cooler	Cold Holding	41
Mozzarella prep cooler	Cold Holding	42
Chicken grill	Hot Holding	190
Chicken steamwell	Hot Holding	184
Beef steamwell	Hot Holding	172
Cheese dip steamwell	Hot Holding	171
Rice steamwell	Hot Holding	140
Pico de gallo prep cooler	Cold Holding	37
Shredded lettuce prep cooler	Cold Holding	32
Diced tomatoes reach in cooler	Cold Holding	40
Raw shrimp	Cold Holding	39
Salsa	Cold Holding	37
Beef fajita	Cooking	188
Shrimp	Cooking	194
Raw beef reach in cooler	Cold Holding	40

Observed Violations

Total # 6

Repeated # 0

8: Liquor stored on shelf connected to front of handsink in bar. They cannot be stored on the shelf

Ca removed liquor

13: Raw beef stored above peppers in reach in cooler

Ca moved to bottom of cooler

Raw fish stored above Ready to eat food in reach in cooler

Ca moved to bottom of cooler

26: No label on blue chemical and brown chemical in spray bottle.

Ca labeled glass cleaner and poured out brown chemical

26: Ajax stored on top of dishmachine.

Ca removed

Hand sanitizer stored on prep table

Ca removed

45: Severely worn cutting board

53: Walls are dirty



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN): An employee health policy is available.
- 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.
- 6: Observed employees properly wash hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 20:
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory on 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: Water

Source: City

Source Type: Food

Source: Sysco, pfg, csf

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments