



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

58

Establishment Name EL TAPATIO #3 MT#675 Type of Establishment Farmer's Market Food Unit
 Permanent Mobile
Address 4801 NOLENSVILLE PK
 Temporary Seasonal
City Nashville Time in 11:25 AM AM / PM Time out 12:10 PM AM / PM
Inspection Date 05/04/2022 Establishment # 605250449 Embargoed 32
Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats _____

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.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input type="radio"/>	<input checked="" type="checkbox"/>		Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>	5
Employee Health							
2	<input checked="" type="checkbox"/>	<input type="radio"/>		Management and food employee awareness, reporting	<input type="radio"/>	<input type="radio"/>	5
3	<input checked="" type="checkbox"/>	<input type="radio"/>		Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>	5
Good Hygienic Practices							
4	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	5
5	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	5
Preventing Contamination by Hands							
6	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	5
7	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="radio"/>	<input type="radio"/>	5
8	<input type="radio"/>	<input checked="" type="checkbox"/>		Handwashing sinks properly supplied and accessible	<input type="radio"/>	<input type="radio"/>	2
Approved Source							
9	<input checked="" type="checkbox"/>	<input type="radio"/>		Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	5
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	5
11	<input checked="" type="checkbox"/>	<input type="radio"/>		Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	5
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	5
Protection from Contamination							
13	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	Food separated and protected	<input type="radio"/>	<input type="radio"/>	4
14	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input type="radio"/>	5
15	<input checked="" type="checkbox"/>	<input type="radio"/>		Proper disposition of unsafe food, returned food not re-served	<input type="radio"/>	<input type="radio"/>	2
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	5
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	5
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>	5
19	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>	5
20	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>	5
21	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>	5
22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>	5
Consumer Advisory							
23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food	<input type="radio"/>	<input type="radio"/>	4
Highly Susceptible Populations							
24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	5
Chemicals							
25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	5
26	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>	5
Conformance with Approved Procedures							
27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan	<input type="radio"/>	<input type="radio"/>	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT		
OUT									
Safe Food and Water									
28	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Food Temperature Control									
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
32	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
34	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Food Identification									
35	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Prevention of Food Contamination									
36	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
37	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
39	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Proper Use of Utensils									
41	<input checked="" type="checkbox"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
42	<input checked="" type="checkbox"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
44	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Utensils and Equipment									
45	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
47	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Physical Facilities									
48	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
52	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
53	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Administrative Items									
55	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
Compliance Status									
							YES	NO	WT
Non-Smokers Protection Act									
57	<input checked="" type="checkbox"/>	Compliance with TN Non-Smoker Protection Act	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
58	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge M. Tama S.S. Date 05/04/2022 Signature of Environmental Health Specialist NV Date 05/04/2022

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

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)
Prep cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked shrimp (prep cooler, top)	Cold Holding	36
Lettuce (prep cooler, top)	Cold Holding	42
Sliced tomatoes (prep cooler, top)	Cold Holding	59
Cheese (prep cooler, top)	Cold Holding	39
Pico de gallo (prep cooler, top)	Cold Holding	39
Pico (prep cooler, bottom)	Cold Holding	36
Lettuce (prep cooler, bottom)	Cold Holding	41
Beans (steam table)	Hot Holding	125
Cooked beef (stove)	Cooking	170
Cooked beef (steam table)	Hot Holding	121
Tongue (steam table)	Hot Holding	130
Rice (steam table)	Hot Holding	134
Cooked chicken (steam table)	Hot Holding	118
Pork	Hot Holding	127
Pork (steam table)	Hot Holding	134

Observed Violations

Total # 24

Repeated # 0

- 1: PIC has no knowledge, cannot answer questions regarding principles applicable to food operation. CA: trained PIC
- 7: Bare hand touching ready-to-eat food coming off grill. CA: trained employee on proper food handling
- 8: Trash can blocking hand sink. CA: trash can was moved
- 13: Raw fish and beef stored above ready-to-eat food in reach-in fridge. CA: raw meat was moved to bottom shelf
- 14: Dishes not being disinfected after washed and rinsed. CA: trained employee on how to properly wash and sanitize dishes.
- 19: Beaan @ 125, beef @ 121, chicken @ 118, pork @ 127 in steam table. CA: all food was discarded (32#)
- 20: Sliced tomatoes @ 59 F in prep cooler. CA: instructed employee to divide portion and add ice bags, a follow-up will be conducted within 10 days to check temperatures.
- 21: Rice in prep cooler not dated stored more than 24 hours. CA: employee instructed to date foods that are stored more than 24 hours. A follow-up will be conducted
- 26: Unlabeled chemical spray bottle on floor. CA: a follow-up will be conducted to check chemicals
- 26: Hydrogen peroxide stored with food on food shelf. CA: a follow-up will be conducted to check chemicals
- 34: No probe thermometer available
- 36: Screen doors are ripped, holes in floor all the way through to the outside
- 37: Personal phone at prep table
- 37: Personal drink (uncovered) at prep table
- 39: Sanitizing bucket @ 0 ppm
- 41: Knife stored in between prep cooler and steam table
- 42: Dishes being stored while wet
- 42: Silicone spatula is damaged
- 45: Cutting board is badly damaged and discolored.
- 47: Reach-in fridge food residue inside
- 52: Garbage overflowing in container outside with trash bags on ground around container
- 53: Floors are dirty behind equipment
- 53: Hood has grease buildup
- 53: Walls are dirty



Establishment Information

Establishment Name: EL TAPATIO #3 MT#675

Establishment Number : 605250449

Comments/Other Observations

- 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: No employees observed washing hands during inspection.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: No

***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.

Establishment Information

Establishment Name: EL TAPATIO #3 MT#675

Establishment Number : 605250449

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: EL TAPATIO #3 MT#675

Establishment Number #: 605250449

Sources

Source Type: Food Source: Amigos meat, sams, restaurant

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Food handling class is highly recommended.