



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name EL TAPATIO #3 MT#675
Address 4801 NOLENSVILLE PK
City Nashville
Inspection Date 05/16/2024
Purpose of Inspection Routine
Risk Category 01

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

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: 1-1/2 LTR [Signature] Date: 05/16/2024
Signature of Environmental Health Specialist: Brooklyn P. [Signature] Date: 05/16/2024

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

Observed Violations

Total # 6

Repeated # 0

31:

36:

37:

39:

45:

46:



Establishment Information

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Establishment Number : 605250449

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: No violations observed during follow up. Employee was retrained during routine inspection. Discussed proper hand washing procedures with PIC.
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13: Vertical storage hierarchy being followed appropriately inside reach in cooler. Trained PIC on the placement of raw meats. Left vertical storage guide to be placed on door of reach in cooler.
- 14:
- 15:
- 16:
- 17:
- 18:
- 19: Cooked steak temped at 175F during follow up inspection. All other items being hot held above 135F. Discussed storing cooked onions and cooked peppers at 135F either on grill or on steam table.
- 20: Cooked octopus temped at 40F and diced tomatoes temped at 36F on rail of prep cooler during follow up. All items below 41F inside cooler. Trained PIC on using ice to maintain temperature below 41F and to adequately cool cooked foods.
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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: Source:

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Additional Comments