

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ecc	DE
366	ᇄ

O Farmer's Market Food Unit EL TAPATIO #3 MT#675 O Permanent MMobile Type of Establishment

4801 NOLENSVILLE PK O Temporary O Seasonal Address

Nashville Time in 02:20 PM AM / PM Time out 02:45: PM AM / PM City 05/16/2024 Establishment # 605250449 Embargoed 0 Inspection Date

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

us (IH, OUT, HA, HO) for e

11	N=in c	ompi	ance		OUT=not in compliance NA=not applicable NO=not observ	_				com	cted	on-si	te duri	ng ins	pection R=repeat (violation of the same code proving	
					Compliance Status	COS	R	WT] [_	_				Compliance Status	CO
	IN	OUT	NA	NO	Supervision			П	Т	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature		
ь.	610			_	Person in charge present, demonstrates knowledge, and	_	T-		11		''' I	٠.١	160	110	Control For Safety (TCS) Foods	
1	羅	0			performs duties	0	0	5		16		0	0	0	Proper cooking time and temperatures	70
	IN	OUT	NA	NO	Employee Health				1 [17	8	0	0	0	Proper reheating procedures for hot holding	0
2	DK.	0			Management and food employee awareness; reporting	0	0		1 [Т					Cooling and Holding, Date Marking, and Time as	
3	寒	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	NA	NO	a Public Health Control	
	IN	OUT	NA	NO	Good Hygienic Practices				1 F	18	×	0	0	0	Proper cooling time and temperature	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5			2	0	0	0	Proper hot holding temperatures	0
5	黨	0			No discharge from eyes, nose, and mouth	0	0	L.		_	1	0	0		Proper cold holding temperatures	0
	IN	OUT	NA	NO	Preventing Contamination by Hands] [21	XI.	0	0	0	Proper date marking and disposition	0
6	滋	0		0	Hands clean and properly washed	0	0	١.	H	22	٥	0	×	0	Time as a public health control: procedures and records	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	٥ ا	Н		- 1	-	NA.		Consumer Advisory	Ť
8	100	0	_	_	Handwashing sinks properly supplied and accessible	0	0	2	1 F	-	$\overline{}$	$\overline{}$		NO.	Consumer advisory provided for raw and undercooked	_
Ľ			NA	NO		-		-	ł۱	23	×	0	0		food	0
9	_	0			Food obtained from approved source	0	О		1 1	1	IN	OUT	NA	NO	Highly Susceptible Populations	
10	0	0	0	38	Food received at proper temperature	0	0	1	l t	J.	ᆏ	$\overline{}$	333		Parataurina diferente constitución de face de contration d	ℸ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ηľ	24	이	0	200		Pasteurized foods used; prohibited foods not offered	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	T	IN	оит	NA	NO	Chemicals	П
	IN	OUT	NA	NO	Protection from Contamination				1 17	25	ा	0	3%		Food additives: approved and properly used	0
13	黛	0	0		Food separated and protected	0	0	4	1 [3	26	黨	0		1	Toxic substances properly identified, stored, used	0
14	寒	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	1 [IN	OUT	NA	NO	Conformance with Approved Procedures	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	- 6
26	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m res to control the introduction of pathogens, chemicals, and physical objects into foo

. PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	ा	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	T.
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	- XK	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	- 0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hi . 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, 4-5-329. ten (10) days of the date of the

1-12CTUP

05/16/2024

Brooklyn

05/16/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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



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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 (Fahrenhelt)
			1

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked steak in steam table	Hot Holding	175
Cooked octopus on rail of prep cooler	Cold Holding	40
Diced tomatoes on rail of prep cooler	Cold Holding	36

bserved Violations	
otal # 6 epeated # 0	
epeated # 0	
1:	
6:	
7:	
9:	
5:	
6:	
"See page at the end of this document for any violations that could not be displayed in this space	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: EL TAPATIO #3 MT#675

Establishment Information



Establishment Number: 605250449
Comments/Other Observations
1:
1: 2: 3: 4: 5:
3:
4:
5:
6: No violations observed during follow up. Employee was retrained during routine inspection. Discussed proper hand
washing procedures with PIC.
7:
7: 8: 9: 10: 11: 12:
9:
10:
11 :
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:
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:
22.
23. 24.
24. 25.
25. 26:
24: 25: 26: 27: 57:
67·
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.

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 Information		
Establishment Name: EL TAPATIO #3 MT#675		
Establishment Number #: 605250449		
Sources		
Source Type:	Source:	
Additional Comments		