



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name San Jose #2 Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 99 Wallace Rd. ☐ Temporary ☐ Seasonal
City Nashville Time in 03:20 PM AM / PM Time out 03:30 PM AM / PM
Inspection Date 05/09/2024 Establishment # 605194163 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 125

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Supervision					Supervision					Supervision					Supervision					Supervision				
1	☒	☐	☐	5	16	☐	☐	☐	5	1	☒	☐	☐	5	18	☒	☐	☐	5	16	☐	☐	☐	5	18	☒	☐	☐	5
Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.				
Employee Health					Employee Health					Employee Health					Employee Health					Employee Health					Employee Health				
2	☒	☐	☐	5	17	☐	☐	☐	5	2	☒	☐	☐	5	19	☐	☐	☐	5	17	☐	☐	☐	5	19	☐	☐	☐	5
Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting				
3	☒	☐	☐	5	20	☐	☐	☐	5	3	☒	☐	☐	5	20	☐	☐	☐	5	20	☐	☐	☐	5	20	☐	☐	☐	5
Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion				
Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices				
4	☒	☐	☐	5	21	☐	☐	☐	5	4	☒	☐	☐	5	21	☐	☐	☐	5	4	☒	☐	☐	5	21	☐	☐	☐	5
Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use				
5	☒	☐	☐	5	22	☐	☐	☐	5	5	☒	☐	☐	5	22	☐	☐	☐	5	5	☒	☐	☐	5	22	☐	☐	☐	5
No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands				
6	☒	☐	☐	5	23	☐	☐	☐	5	6	☒	☐	☐	5	23	☐	☐	☐	5	6	☒	☐	☐	5	23	☐	☐	☐	5
Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed				
7	☒	☐	☐	5	24	☐	☐	☐	5	7	☒	☐	☐	5	24	☐	☐	☐	5	7	☒	☐	☐	5	24	☐	☐	☐	5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed				
8	☒	☐	☐	2	25	☐	☐	☐	2	8	☒	☐	☐	2	25	☐	☐	☐	2	8	☒	☐	☐	2	25	☐	☐	☐	2
Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible				
Approved Source					Approved Source					Approved Source					Approved Source					Approved Source					Approved Source				
9	☒	☐	☐	5	26	☐	☐	☐	5	9	☒	☐	☐	5	26	☐	☐	☐	5	9	☒	☐	☐	5	26	☐	☐	☐	5
Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source				
10	☒	☐	☐	5	27	☐	☐	☐	5	10	☒	☐	☐	5	27	☐	☐	☐	5	10	☒	☐	☐	5	27	☐	☐	☐	5
Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature				
11	☒	☐	☐	5	28	☐	☐	☐	5	11	☒	☐	☐	5	28	☐	☐	☐	5	11	☒	☐	☐	5	28	☐	☐	☐	5
Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated				
12	☒	☐	☐	5	29	☐	☐	☐	5	12	☒	☐	☐	5	29	☐	☐	☐	5	12	☒	☐	☐	5	29	☐	☐	☐	5
Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction				
Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination				
13	☒	☐	☐	4	30	☐	☐	☐	4	13	☒	☐	☐	4	30	☐	☐	☐	4	13	☒	☐	☐	4	30	☐	☐	☐	4
Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected				
14	☒	☐	☐	5	31	☐	☐	☐	5	14	☒	☐	☐	5	31	☐	☐	☐	5	14	☒	☐	☐	5	31	☐	☐	☐	5
Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized				
15	☒	☐	☐	2	32	☐	☐	☐	2	15	☒	☐	☐	2	32	☐	☐	☐	2	15	☒	☐	☐	2	32	☐	☐	☐	2
Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				

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

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**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: San Jose #2 Restaurant

Establishment Number #: 605194163

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations**Total #** 3**Repeated #** 0

36:

37:

53:

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



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Establishment Name: San Jose #2 Restaurant

Establishment Number : 605194163

Comments/Other Observations

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***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

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Establishment Number : 605194163

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
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Additional Comments