

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Follow-up Required

rmer's Market Food Unit	
699	

级 Yes O No

O Fer TAQUERIA SANTA ANITA #2 MT#546 O Permanent Mobile Establishment Name Type of Establishment 5303 NOLENSVILLE PIKE O Temporary O Seasonal Address Nashville Time in 03:05 PM AM / PM Time out 03:35; PM City 05/15/2024 Establishment # 605262072 Embargoed 3 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	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	COS	R	WT						Compliance Status						
	IN	OUT	NA	NO	Supervision				IN	оит	NA	NO	Cooking and Reheating of Time/Temperature							
Ε.	912	$\overline{}$	_		Person in charge present, demonstrates knowledge, and	_		_				100		Control For Safety (TCS) Foods						
יו	氮	0			performs duties	0	0 0 5 1 16		0	0	0	黨	Proper cooking time and temperatures							
	IN	OUT	NA	NO	Employee Health					0	0	0	333	Proper reheating procedures for hot holding						
2	DK.	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as						
3	寒	0			Proper use of restriction and exclusion	0	0	٥		IN	OUT	NA	NO	a Public Health Control						
	IN	OUT	NA	NO	Good Hygienic Practices								18	災	0	0	0	Proper cooling time and temperature		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	-	19		0	0	0	Proper hot holding temperatures						
5	黨	0			No discharge from eyes, nose, and mouth	0	O O ° 20			200	0		Proper cold holding temperatures							
	IN	OUT	NA	NO	Proventing Contamination by Hands										21	*	0	0	0	Proper date marking and disposition
6	滋	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	Time as a public health control: procedures and records						
17	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_				_						
Ŀ			_		alternate procedures followed	_	_			IN	OUT	NA	NO	Consumer Advisory						
8	0		NIA.	LUS	Handwashing sinks properly supplied and accessible	0	0 0 2		23	0	ΙoΙ	300		Consumer advisory provided for raw and undercooked						
١,	_	_	NA	NO	Approved Source	_		-	\vdash		0117		_	food						
9	黨	0			Food obtained from approved source	0 0			IN	OUT	NA	NO	Highly Susceptible Populations							
10	X	0	0		Food received at proper temperature	0	0	١. ١	24	0	l٥	333		Pasteurized foods used; prohibited foods not offered						
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	5	<u> </u>	ŭ	_	_	Ŭ	-		r determine review devel, promising review for the total				
12	0	0	×		Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals						
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used						
13	0		0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used						
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures						
15	涎	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						

			Ğ	D R	Ξľ.	IL PR	ACTIC	E3			
		OUT=not in compliance COS=corre				g inspec	tion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT			Compliance Status	cos	R	WT
	OUT	Safe Food and Water					OUT	Utensiis and Equipment			
28		Pasteurized eggs used where required	0			45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29		Water and ice from approved source	0		2	[**		constructed, and used		U	
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				[**		warewasting facilities, installed, maintained, used, test strips			<u> </u>
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١ ٠	۱۷۱	ľ		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	া	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed, proper backflow devices	0		2
34	X	Thermometers provided and accurate	0	О	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT			_		51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	_
39	186	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_				Non-Smokers Protection Act		_	
41	120	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act		0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

You have the right to request a hi ten (10) days of the date of the

05/15/2024

Signature of Person In Charge

Brookl Date Signature of Environmental Health Specialist

05/15/2024

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TAQUERIA SANTA ANITA #2 MT#546

Establishment Number #: |605262072

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)			
Sanitizer bucket Three compartment sink (not	Chlorine Chlorine	50				

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Reach in cooler 1	41		
Reach in cooler 2	38		

Food Temperature					
Description	State of Food	Temperature (Fahrenhelt)			
Cooked beef cooling for thirty minutes	Cooling	130			
Refried beans on steam table	Hot Holding	151			
Cooked chicken on steam table	Hot Holding	149			
Cooked chicken hot holding on stove	Hot Holding	157			
Raw beef delivered one hour ago	Cold Holding	36			
Milk inside reach in cooler 1	Cold Holding	37			
Cooked ground beef in reach in cooler 2	Cold Holding	38			
Cooked rice in reach in cooler 2	Cold Holding	36			
Cooked chicken in reach in cooler 2	Cold Holding	43			

Observed Violations
Total # 6
8: Bottles containing cooking oil stored inside hand sink. CA: removed and discussed with PIC. 13: Raw beef stored above open container of chopped onions and cilantro inside reach in cooler 2. CA: moved. Discussed vertical storage hierarchy with PIC. 20: Sliced tomatoes at 48F, shredded lettuce at 46F, and shredded cheese at 50F on rail of prep cooler. Items had been inside cooler since 10 am. CA: embargoed 3 lbs. Added bags of ice to new items placed in cooler. 34: Thermometer inside prep cooler is broken. 39: Wet wiping cloth stored on cutting board. 41: In use knife stored on shelf above microwave with employee items.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605262072

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Written policy present.
- 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 violations observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: No foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps. All cooked foods cooled using an ice bath before being placed in a cooler or freezer.
- 19: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

Establishment Name: TAQUERIA SANTA ANITA #2 MT#546		
Establishment Number: 605262072		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: TA	QUERIA SANTA ANITA	A #2 MT#546			
Establishment Number #:	605262072				
Sources					
Source Type:	Food	Source:	Quality Meats, Guardados		
Source Type:	Water	Source:	City		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				