



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: TAQUERIA SANTA ANITA #2 MT#546
Address: 5303 NOLENSVILLE PIKE
City: Nashville
Inspection Date: 05/15/2024
Time in: 03:05 PM
Time out: 03:35 PM
Risk Category: 03
Follow-up Required: Yes

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.)

Table with 2 main columns: 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, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: M.M.R. Date: 05/15/2024
Signature of Environmental Health Specialist: Brooklyn P. Date: 05/15/2024

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**

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 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 ( Fahrenheit)
Sanitizer bucket	Chlorine	50	
Three compartment sink (not	Chlorine		

**Equipment Temperature**

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

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
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**

**Repeated # 0**

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.



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**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.

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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: Food Source: Quality Meats, Guardados

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**