



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Taqueria El Indio #3 MT#1174
Address: 815 Murfreesboro Pike
City: Nashville
Inspection Date: 05/08/2023
Establishment #: 605309518
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, Compliance Status, and 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: [Signature] Date: 05/08/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/08/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
3 compartment sink Not in use	Cl		
Wash bucket	Cl	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	37
Reach in cooler	33
Reach in cooler right	47

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw beef stored in container under grill	Cold Holding	37
Cooked beef in steam table	Hot Holding	138
Cooked chicken in steam table	Cold Holding	136
Sliced tomatoes in prep cooler	Cold Holding	42
Raw shrimp in prep cooler	Cold Holding	39
Cooked chicken in Reach in cooler right	Cold Holding	

Observed Violations

Total # 8

Repeated # 0

14: Two Wash buckets at 0 ppm of Chlorine sanitizer. Corrective action - retrained

20: Reach in cooler right reading 47°F. Cooked chicken in Reach in cooler right cooked 1 hour 35minutes ago at 49°F. Beans and rice in Reach in cooler right above 41°F for 1 hr. 35min ago. Corrective action - cooler needs to be serviced to keep foods at or below 41°F. Foods requiring refrigeration should not be left in reach in cooler right. recheck of cooler will occur in 10 days time.

26: Chemical bottles under sinks with blue, yellow, and clear liquids not labeled. Corrective action - Person In Charge labeled

31: Establishment is cooling large portions of cooked beef in deep containers . Beef is at 101°after 2 hrs. Cooling food products in shallow pans allows the products to cool more rapidly . Cooling sheet will be emailed with report

37: Raw beef stored in closed container under grill.

39: Wet wiping cloth stored on prep cooler cutting board.

47: Prep cooler and Reach in cooler handles are excessively dirty.

53: Floor in truck are damaged and peeling at the seams.



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site and posted
- 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: Employees are observed washing hands before food prep.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10: (NO): No food received during inspection.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temperature log.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Rice, beans and chicken cooked 1 hr 30 min ago cooled to 47° and 49° within the cooling timeframe .
- 19: See temperature log.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.
- 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:	Amigos
Source Type:	Food	Source:	Sams
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Restaurant depot
Source Type:		Source:	

Additional Comments