



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: Titos Mexican Restaurant
Address: 8080 Hwy 100, STE C
City: Nashville
Inspection Date: 01/10/2022
Establishment #: 605301328
Embargoed: 0
Risk Category: 03
Number of Seats: 160

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 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, 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: 01/10/2022
Signature of Environmental Health Specialist: John Michael Date: 01/10/2022

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)
Sanitizer cloth bucket	QA	300	
Low temp dish machine	Chlorine	150	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in freezer	-2
Prep cooler	30
Prep cooler	39
Under grill drawer cooler	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked pork in open top prep cooler	Cold Holding	42
Cut lettuce in open top prep cooler	Cold Holding	43
Cooked ground beef in open top prep cooler	Cold Holding	40
Pico de gallo in open top prep cooler	Cold Holding	39
Cooked ground beef in steam table	Hot Holding	145
Fried black beans in steam table	Hot Holding	159
Cooked chicken in steam table	Hot Holding	141
Raw chicken in under grill cooler	Cold Holding	38
Raw shrimp in under the grill cooler	Cold Holding	33
Raw ground beef in walk in cooler	Cold Holding	41

Observed Violations

Total # 9

Repeated # 0

- 8: No hot water available at hand sink in men restroom. CA corrected during the inspection by open the hot water valve.
- 8: No paper towel at the hand sink next to the grill. CA trained and restocked.
- 14: Low temp dish machine has 0 ppm chlorine sanitizer. Sanitizer bucket is empty. CA trained and changing the sanitizer bucket. Low temp dish machine has 150 ppm chlorine.
- 19: Cooked rice in hot box at 120 F for less than 4 hours. CA trained and reheated at 165 F.
- 20: Raw chicken at 50 F on the prep table for less than an hour. CA trained and moved to the walk in cooler
- 26: Unapproved chemical bottle “ spectracide” for wasp and hornet killer. CA trained and discard.
- 33: Frozen tilapia fish in a pan next to the prep sink without running water.
- 35: Unlabeled food containmers have beans and rice.
- 39: Sanitizer cloth bucket stored on the floor in the kitchen area.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: Temperatures recorded on report.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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: See menu.
- 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: Us food

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments