TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000	No.	H.	AN A															
Eet	ahlie	hmen	t Nar		Titos Mexican Restaurant										O Farmer's Market Food Unit			
Establishment Name Address			8080 Hwy 100, STE C					_	Тур	e of	Establi	ishme	O Temporary O Seasonal	L				
Cit					Nashville	Time in	11	.:4(0 A	M	A	M/P	м ті	me o	at 01:20:PM AM/PM			
		on Da	te		01/10/2022 Establishment # 6	0530132	_			Emba	-							
		of In			Routine O Follow-up	O Complaint			O Pre		-	-		Cor	nsultation/Other			
Ris	k Ca	tegon	,		01 882	03			O 4				Fo	ollow-	up Required 🕱 Yes O No Number of S	ieats	16	0
Γ		R													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
					FOODBORNE	LLNESS RIS	SK F	AGTO	ORS	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
	l⊨in c	(Ch ompili		algnat		NO=not observe		ltema							ach item as applicable. Deduct points for category or subcate pection Rerepeat (violation of the same code provisi)	
Ë		_	_		Compliance Status		COS	R		Ē					Compliance Status		R	WT
-	IN 国	OUT	NA	NO	Supervision Person in charge present, demonstrates know	ledge, and	0		-		IN	συτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1		OUT	NA	NO	performs duties Employee Health	• ·	0	0	5		0 家	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
23	XX	0 0			Management and food employee awareness: Proper use of restriction and exclusion	reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
-	_	OUT	NA	NO	Good Hygienic Practices				_	18	0	0	0	X	Public Health Centrol Proper cooling time and temperature	0		
4	X	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	,	0	0	5	19	00			Ő	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Preventing Contamination by Ha	ands					ž			0	Proper date marking and disposition	ŏ	ŏ	5
6	直区	0 0	0		Hands clean and properly washed No bare hand contact with ready-to-eat foods of	or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
		2	-	-	alternate procedures followed Handwashing sinks properly supplied and accord	essible	-	6	2		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	_		
9	IN 家	OUT	NA	NO	Approved Source Food obtained from approved source			0	_	23	× IN	O	O NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	×	Food received at proper temperature		0	0	5	24		0	22	110	Pasteurized foods used; prohibited foods not offered	0	0	5
	<u>×</u>	0 0	x	0	Food in good condition, safe, and unadulterate Required records available: shell stock tags, p		0	0 0	Ĩ	H	IN	OUT		NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contaminatio	n				25	0	0	X		Food additives: approved and properly used	0	0	5
		0 漢			Food separated and protected Food-contact surfaces: cleaned and sanitized			8		26	O IN	Ж олт	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	Ō	0	
	×				Proper disposition of unsafe food, returned foo served	d not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive mea	sures to co	ntro	l the	intro	duc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
									ar Al				_	-				
				00	Tenot in compliance Compliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	Dect		Safe Food and Water d eggs used where required							UT			Utensils and Equipment			
	29	0	Wate	er and	lice from approved source		0	00	2	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	OUT	Varia	ince o	bbtained for specialized processing methods Food Temperature Control		0	0	1	4	5	0	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	и		Prop		oling methods used; adequate equipment for te	mperature	ο	0	2	47	_	0 UT	Vonfoo	d-cor	nact surfaces clean Physical Facilities	0	0	1
	32				properly cooked for hot holding				1	41	5 0	0	lot and	1 cold	water available; adequate pressure	0		2
	33 34				thawing methods used eters provided and accurate		0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	00	0	2
	~	OUT	THE		Food Identification		Ŭ			5		-			is: properly constructed, supplied, cleaned		ŏ	1
:	35	×	Food	l prop	erly labeled; original container; required records	s available	ο	0	1	53	2	o	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination					53	3	-			lities installed, maintained, and clean	0	0	1
Ľ	36	0	Insec	ts, ro	dents, and animals not present		0	0	2	54	•	° /	Adequa	ste ve	ntilation and lighting; designated areas used	0	0	1
Ŀ	97	0	Cont	amina	ation prevented during food preparation, storage	e & display	0	0	1		0	UT			Administrative items		_	
· · · ·	18 19				ths; properly used and stored		0	0	1	54					nit posted inspection posted	00	8	0
	10	0	_	_	ruits and vegetables			0	1			_			Compliance Status	YES		WT
Η,	11	OUT	In-us	e ute	Proper Use of Utensils nsils; properly stored		0	0	1	57	,	-	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	о	
-	12	0	Uten	sils, e	quipment and linens; properly stored, dried, ha	ndled	0	0	1	53	3		obacc	o pro	ducts offered for sale	0	0	0
	13 14				s/single-service articles; properly stored, used ed properly			8		55	,		tobac	co pr	oducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in revor			
mar	mer a	nd po	st the	most	recent inspection report in a conspicuous manner.	You have the rig	ht to r	eques							e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days			
- op	at I			>	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68				_	_		\vdash		0			0.10	0000
		/										1 -	. 1	J \		74 /4		
Sie		te of	Pare	on in	Charge	01/1	.0/2	_	Date	Siz	(-	-	Michael ()1/1	.0/2	Date

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 62		
(Net. 0-15)	Please call () 6153405620	to sign-up for a class.	104.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Titos Mexican Restaurant Establishment Number #: 605301328

VSPA 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 wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Sanitizer cloth bucket Low temp dish machine	QA Chlorine	300 150	

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

Food Temperature	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 grounf beef in walk in cooler	Cold Holding	41					

Total # 9

Repeated # ()

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 contaimers 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.

Establishment Information

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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