

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Taqueria Santa Anita Commissary Kitchen Permanent O Mobile Establishment Name Type of Establishment 2408 Antioch Pike. O Temporary O Seasonal Address Nashville Time in 01:56 PM AM / PM Time out 03:20; PM City 02/27/2023 Establishment # 605215165 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 16

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

О3

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed | | | | | | | | 0 |
|--------------------------------------------------------------------------|-------------------|-----|--------------------------------------------------------------------------|-----------------------------------------|-------------------------------------------------------------------------------------------|---|---|---|
| | Compliance Status | | | | | | | |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 嵐 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | | |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | 300 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | 3 炭 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | |
| 5 | 黨 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 0 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 0 | 0 | | 3% | Hands clean and properly washed | 0 | 0 | |
| 7 | 0 | 0 | 0 | × | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | × | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | Ŕ | 0 | 0 | | Food separated and protected | | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | | 0 | 5 |
| 1151301 () | | | Proper disposition of unsafe food, returned food not re- | 0 | 0 | 2 | | |

| | Compliance Status | | | | | | | |
|----|-------------------|-----|-----|-----|-----------------------------------------------------------------------------|---|---|---|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | 0 | 寒 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | Proper reheating procedures for hot holding | 0 | 0 | 9 |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | 0 | 0 | 0 | × | Proper cooling time and temperature | 0 | 0 | |
| 19 | × | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 243 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | 0 | 24 | 0 | 0 | Proper date marking and disposition | 0 | 0 | • |
| 22 | 0 | 0 | × | 0 | Time as a public health control: procedures and records | 0 | 0 | |
| | IN | OUT | NA | NO | Consumer Advisory | | | |
| 23 | 0 | 0 | × | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | IN | OUT | NA | NO | Highly Susceptible Populations | | | |
| 24 | 0 | 0 | 333 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | 3% | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 黨 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

级 Yes O No

s, chemicals, and physical objects into foods.

| | | OUT=not in compliance COS=corr | | | | | |
|----|-----|----------------------------------------------------------------------------|-----|---|----------|--|--|
| | | Compliance Status | cos | R | W | | |
| | OUT | Caro i con amo i i mon | - | | _ | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 | | |
| 29 | 0 | | 0 | 0 | _; | | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | 1 | | |
| | OUT | Food Temperature Control | | | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | : | | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | Г | | |
| 33 | 0 | Approved thawing methods used | 0 | 0 | | | |
| 34 | × | Thermometers provided and accurate | 0 | 0 | Г | | |
| | OUT | Food Identification | | | | | |
| 35 | × | Food properly labeled; original container; required records available | 0 | 0 | , | | |
| | OUT | Prevention of Food Contamination | | | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | | | |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | | |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г | | |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | | | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | <u> </u> | | |
| | OUT | Proper Use of Utensils | | | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г | | |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г | | |
| 43 | 0 | | 0 | 0 | Г | | |
| 44 | _ | Gloves used properly | 0 | 0 | _ | | |

| spect | ion | R-repeat (violation of the same code provision |) | | | | | |
|-------|----------------------------|------------------------------------------------------------------------------------------|-----|----|----|--|--|--|
| | | Compliance Status | COS | R | WT | | | |
| | OUT Utensils and Equipment | | | | | | | |
| 45 | 0 | Food and norfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 | | | |
| 46 | 題 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 | | | |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 | | | |
| | OUT | Physical Facilities | | | | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | 2 | | | |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | 2 | | | |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 | | | |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 | | | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 | | | |
| 53 | 2% | Physical facilities installed, maintained, and clean | 0 | 0 | 1 | | | |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 | | | |
| | OUT | Administrative Items | Т | | | | | |
| 55 | 0 | Current permit posted | 0 | 0 | 0 | | | |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ۰ | | | |
| | | Compliance Status | YES | NO | WT | | | |
| | | | | | | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | | 0 | | | | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 | | | |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | | | | |

You have the right to request a h in (10) days of the date of the

02/27/2023

02/27/2023

Date

Signature of Person In Charge

**** 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 Commissary Kitchen
Establishment Number # | 605215165

| 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) | | | | | |
| Cloth Sanitizer | Chlorine | 200 | | | | | | |
| | | | | | | | | |

| Equipment Temperature | | | | | | | |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | | |
| Prep cooler | 40 | | | | | | |
| Refrigerator | | | | | | | |
| Freezer | | | | | | | |
| Deep freezer | 26 | | | | | | |

| Food Temperature | | |
|--------------------------------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Bbq goat | Hot Holding | 150 |
| Beef soup | Hot Holding | 148 |
| Trepa, Prep cooler | Cold Holding | 30 |
| Raw pork | Cold Holding | 36 |
| Slice tomatoes | Cold Holding | 39 |
| Shred lettuce | Cold Holding | 36 |
| Cooked beans | Cold Holding | 42 |
| Cooked rice, refrigerator | Cold Holding | 38 |
| Cooked pork, deep freezer, no date | Cold Holding | 20 |
| Horchita | Cold Holding | 28 |
| Fresh tomatoe salsa, refrigerator, no date | Cold Holding | 42 |
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| Observed Violations | | | | | | | | | |
|---------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|--|--|--|--|--|
| Total # 5 | | | | | | | | | |
| 21: No date marked on cooked pork in deep freezer or bottled salsas made ith fresh tomatoes in refrigerator stored over 24Hours | | | | | | | | | |
| CA date mark each item and use within 7days | | | | | | | | | |
| 34: No visible working thermometer in top freezer or refrigerators | | | | | | | | | |
| 35: Unlable bin with white powered substance stated to be mesa | | | | | | | | | |
| 46: No chlorine test strips | | | | | | | | | |
| 53: Damage walls and floors in prep area | | | | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taqueria Santa Anita Commissary Kitchen

Establishment Number: 605215165

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: EHP present 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: No food prepared in space during inspection
- 7: (NO) No food workers present during the inspection. Gloves present
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

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- 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.
- 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 cooking observe
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observe
- 19: See food temps
- 20: See food temps
- 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:

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Additional Comments

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| Establishment Name: Taqueria Santa Anita Commissary Kitchen | | | | | |
|-------------------------------------------------------------|---------|----|--|--|--|
| Establishment Number: 605215165 | | | | | |
| Comments/Other Observations (cont | (d) | | | | |
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Establishment Information

| Establishment Information | | | | | | | | |
|-------------------------------------------------------------|-----------|---------|----------------------------|--|--|--|--|--|
| Establishment Name: Taqueria Santa Anita Commissary Kitchen | | | | | | | | |
| Establishment Number #: | 605215165 | | | | | | | |
| | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: | Food | Source: | Restaurant dept, sams club | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Additional Comme | nts | | | | | | | |
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