



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name: Casa Mia Cocina Mexicana
Address: 4235 Nolensville Pk.
City: Nashville
Inspection Date: 12/13/2023
Establishment #: 605316087
Risk Category: 03
Number of Seats: 45

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: [Signature] Date: 12/13/2023
Signature of Environmental Health Specialist: John Michael Date: 12/13/2023

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**

Establishment Name: Casa Mia Cocina Mexicana  
 Establishment Number #: 605316087

**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 | Chlorine       |     |                           |

**Equipment Temperature**

| Description    | Temperature ( Fahrenheit) |
|----------------|---------------------------|
| Prep cooler    | 38                        |
| Prep cooler 2  | 38                        |
| Walk in cooler | 39                        |
| Prep cooler 3  | 35                        |

**Food Temperature**

| Description                                | State of Food | Temperature ( Fahrenheit) |
|--|---------------|---------------------------|
| Beef                                       | Cooking       | 170                       |
| Cooked rice in steam table                 | Hot Holding   | 148                       |
| Refried beans in steam table               | Hot Holding   | 152                       |
| Cooked beef in steam table                 | Hot Holding   | 158                       |
| Cooked beef burger in open top prep cooler | Cold Holding  | 40                        |
| Cut lettuce in open top prep cooler        | Cold Holding  | 41                        |
| Sliced tomatoes in open top prep cooler    | Cold Holding  | 40                        |
| Mozzarella cheese in open top prep cooler  | Cold Holding  | 40                        |
| Raw chicken in prep cooler                 | Cold Holding  | 38                        |
| Cooked pork in prep cooler                 | Cold Holding  | 39                        |
| Raw beef in prep cooler                    | Cold Holding  | 39                        |
| Raw chicken in walk in cooler              | Cold Holding  | 40                        |
| Cooked beef in walk in cooler              | Cold Holding  | 41                        |
| Milk in walk in cooler                     | Cold Holding  | 41                        |

**Observed Violations**

**Total # 6**

**Repeated # 0**

- 8: Kitchen utensils stored on the front hand sink. CA trained and moved.
- 21: Cooked beef stored in walk in cooler since 11/26/2023. CA embargoed 4 lb, trained to keep tcs foods for 10 days only.
- 37: Employee personal item (cell phone) stored on the prep table.
- 39: Wet wiping cloth stored on the prep table.
- 47: Walk in cooler shelves are rusted and it has excessive dirt build up.
- 53: The hood filters above the grill has excessive grease build up.



**Establishment Information**

Establishment Name: Casa Mia Cocina Mexicana

Establishment Number : 605316087

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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.
- 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: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 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.
- 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.

***Establishment Information***

Establishment Name: Casa Mia Cocina Mexicana

Establishment Number : 605316087

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Casa Mia Cocina Mexicana

Establishment Number #: 605316087

**Sources**

Source Type: Food Source: PFG and Restaurant depot

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**