



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: Titos Mexican Restaurant
Address: 8080 Hwy 100, STE C
City: Nashville
Inspection Date: 02/23/2023
Establishment #: 605301328
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01
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, 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: 02/23/2023
Signature of Environmental Health Specialist: Tommy Eubanks Date: 02/23/2023

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



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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) |
|------------------------|----------------|-----|---------------------------|
| Cloth bucket | QA | 200 | |
| High temp dish machine | Heat | | 173 |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|------------------|---------------------------|
| Drawer cooler | 36 |
| Drawer cooler | 45 |
| Reach in freezer | -4 |
| Reach in freezer | 1 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|--------------------------------------|---------------|---------------------------|
| Raw chicken in drawer cooler | Cold Holding | 40 |
| Refried beans on steam table | Hot Holding | 178 |
| Chicken on steam table | Hot Holding | 148 |
| Diced tomatoes in open top cooler | Cold Holding | 40 |
| Pico in open top cooler | Cold Holding | 41 |
| Raw chicken in drawer cooler #2 | Cold Holding | 46 |
| Pork in walk in cooler | Cold Holding | 41 |
| Pork in walk in cooler, from freezer | Cold Holding | 41 |
| Pico in reach in cooler, dated 2/20 | Cold Holding | 39 |
| Diced tomatoes in cold well | Cold Holding | 45 |
| Pico in cold well | Cold Holding | 45 |
| Shrimp on grill | Cooking | 152 |

Observed Violations

Total # 8

Repeated # 0

8: No paper towels at the hand sink near the dish machine. CA- Paper towels were provided.

20: Raw chicken in drawer cooler #2 is at 46 degrees.

Diced tomatoes and pico in the cold well are at 45 degrees. CA- Food was moved to a diferent cooler and a repairman will be called to service the units.

21: No date mark on a container of milk that was opened yesterday and on foods prepped yesterday in the walk in cooler. CA- Foods were dated.

35: Unlabeled ingredient bin containing a white powder.

37: Employee drinks, in cups with no lid and no straws, are stored on top of a hot box and on a shelf near the prep line.

Uncovered ingredient bin in the kitchen.

45: Two ice scoops are damaged at two ice bins in the kitchen.

55: Current permit is not posted.

56: Most recent inspection report is not posted.



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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 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 observed washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source: U.S. Foods
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temps listed.
- 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:

***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: U.S. Foods

Source Type: Source:

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Additional Comments

Ruben Mendoza is ServSafe certified through 7/29/26.