

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mi Cabanita Taqueria Remanent O Mobile Establishment Name Type of Establishment 2413 Shumate Ln. O Temporary O Seasonal Address Nashville Time in 03:10 PM AM / PM Time out 03:35; PM

06/03/2024 Establishment # 605316176 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 68 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

in compliance	OUT=not in compliance	NA=not applicable	NO=not observed	COS	corrected on-site during inspection	Rerepeat (violation of the sar	me code provision)
	Complia	nce Status	cos	RWT		Compliance Status	COS

10	e −in c	umpa	ance		OUT-not in compilance NA-not applicable NO-not observe	70		
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	٥
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	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	X	0			Handwashing sinks properly supplied and accessible	0	0	2
		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	X	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	14	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	- 5
26	X	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

			GOO	D R	₹I/A	IL.	PRA	erici	ES
		OUT=not in compliance COS=come					spection	on	R-repeat (violation of the same code prov
		Compliance Status	COS	R	WT] [Compliance Status
	OUT	Safe Food and Water				1		OUT	Utensiis and Equipment
28		Pasteurized eggs used where required	0	0	1	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed
29		Water and ice from approved source	0	0	2	1	40	_	constructed, and used
30		Variance obtained for specialized processing methods	0	0	1	1	46	0	Warewashing facilities, installed, maintained, used, test strips
OUT Food Temperature Control Walewashing lacines, installed, maintained, u									
31	0	Proper cooling methods used; adequate equipment for temperature	perature O O 2		П	47	黨	Nonfood-contact surfaces clean	
31	~	control	١.	١٣	'	П		OUT	Physical Facilities
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure
33	0	Approved thawing methods used	0	0	1	1	49	0	Plumbing installed; proper backflow devices
34	0	Thermometers provided and accurate	0	0	1	1	50	XX	Sewage and waste water properly disposed
	OUT Food Identification					1	51	0	Toilet facilities: properly constructed, supplied, cleaned
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained
	OUT	OUT Prevention of Feed Contamination					53	0	Physical facilities installed, maintained, and clean
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used
37	絃	Contamination prevented during food preparation, storage & display	0	0	1			OUT	Administrative Items
38	0	Personal cleanliness	0	0	1	1	55	0	Current permit posted
39	285	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted
40		Washing fruits and vegetables	0	0	1	1			Compliance Status
	OUT	Proper Use of Utensils				1			Non-Smokers Protection Act
41	0	In-use utensils; properly stored	0	О	1	1	57		Compliance with TN Non-Smoker Protection Act
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 I	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 I	59		If tobacco products are sold, NSPA survey completed
44	0	Gloves used properly	0	0	1	1 '			

(10) days of the date of the

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06/03/2024

06/03/2024

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Signature of Person In Charge

Date

**** 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									
ļ	Establishment Name: Mi Cabanita Taqueria									
	Establishment Number #: [605316176]									
	NSPA Survey - To be completed if									
	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.									
i	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.									
ı	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.									
i	Garage type doors in non-enclosed areas are not completely open.									
ļ	The state of the state of the samples of specific									
	Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	d or open.						
i	Smoke from non-enclosed areas is inflitrating it	nto areas where smoking is p	prohibited.							
ļ		•								
	Smoking observed where smoking is prohibited	d by the Act.								
ļ										
١	Warewashing Info									
i	Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelf)					
i				- Tomporenes (Tem						
ı										
ı										
				•						
ı	Equipment Temperature									
	Description			Temperature (Fahi	renhelt)					
ı										
ı										
١										
ļ	Food Temperature			1						
ļ	Description		State of Food	Temperature (Fahi	renhelt)					
ı										
١										
١										
١										

Observed Violations
Total # 4 Repeated # 0
Repeated # ()
37:
39:
47:
50:
""See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Mi (Cabanita Taqueria	
Establishment Number :	605316176	
Comments/Other Obse	vations	
1: 2: 3: 4: 5: 6: 7:		
3:		
4:		
5:		
6:		
8: Ca hot water is available at	hand sink	
9:		
10: 11:		
9: 10: 11: 12: 13: 14: 15: 16: 17:		
12. 12·		
114.		
15·		
16:		
17:		
18:		
19:		
20:		
21: Ca all contains of ready to	eat are date marked in coolers	
22:		
23: Ca asterisks nave been p	aced by menu item to direct to consumer advisory on me	enu
24. 25·		
24: 25: 26: 27:		
27:		
57:		
57: 58:		

Additional	Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Mi Cabanita Taqueria		
Establishment Number: 605316176		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information							
Establishment Name: Mi Cabanita Taqueria							
Establishment Number #: 605316176							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							