## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carter of															
Establishment Name	TAQUERIAS	SAN MARTIN N	/IT#304									O Farmer's Market Food Unit	92		
Address	4199 NOLENSVILLE PK O Temporary O Seasonal							•							
City	Nashville Time in 02:20 PM AM / PM Time out 02:40; PM AM / PM														
Inspection Date	05/10/202	23 Establishment #						_	<u>d</u> 0		110 04				
Purpose of Inspection		受 Establishment # -	O Complaint			- O Pre					0.000	nsultation/Other			
Risk Category	O 1	\$122	03			04	/0011001	ary					nber of Sea		)
Risk Fac	tors are food prep	aration practices a	nd employee		vior	s mo				repo	rtec	to the Centers for Disease Control and	Preventio		-
45	contributing facto											control measures to prevent illness or in	ijury.		
(Mark design	ated compliance statu											INTERVENTIONS ach liam as applicable. Deduct points for category o	r subcatego	H7.)	
IN+in compliance		ce NA=not applicable	NO=not observe	d COS	R	and the owner where the party is not the	S=co:	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same co Compliance Status			RWT
IN OUT NA NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper	_		
1 邕 0	Person in charge pr performs duties	resent, demonstrates kno	owledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures			
IN OUT NA NO		Employee Health cod employee awareness	s reporting	0	o			ò		Ó	X	Proper reheating procedures for hot holding			5 °
3 英 0	Proper use of restri			0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and T a Public Health Control	me as		
IN OUT NA NK 4 滋 O O		d Hygienic Practices ng. drinking, or tobacco u		~	0			0 送	0	0		Proper cooling time and temperature Proper hot holding temperatures			2
	No discharge from	eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	- 0	0 0	5
	Hands clean and pr			0	0		22		0	0 ※		Proper date marking and disposition Time as a public health control: procedures and re		_	5
7 邕 0 0 0	alternate procedure			0	0	5			OUT		-	Consumer Advisory			-
8 🐹 O IN OUT NA NK		properly supplied and a Approved Source	ccessible		0	2	23	0	0	黛	_	Consumer advisory provided for raw and underco food	oked (	<u> </u>	0 4
9 <u>歳</u> 0 10 0 0 0 回	Food obtained from Food received at pr			00				IN	OUT			Highly Susceptible Populations			
11 🙊 0	Food in good condit	tion, safe, and unadultera vailable: shell stock tags		0	0	5	24	_	0	×	_	Pasteurized foods used; prohibited foods not offer	ed (	0	D 5
12 O O 😹 O	destruction	tion from Contaminat		0	0	_	25	IN O		NA		Chemicals Food additives: approved and properly used		510	51
13 度 0 0	Food separated and				0		26	嵐	0	NA		Toxic substances properly identified, stored, used Conformance with Approved Procedure		o l	5 5
14 <u>実</u> O O 15 莫 O	Proper disposition of	of unsafe food, returned f			0		27	_	001	22		Compliance with variance, specialized process, a	e.d.	0	0 5
	served			-				-	-	~		HACCP plan		-	-
Ge	od Retail Practice	es are preventive m									gens	s, chemicals, and physical objects into fe	ods.		
	UT=not in compliance		COS=corre	COO cted o						8		R-repeat (violation of the same code pr	ovision)		
OUT		liance Status lood and Water		COS	R	WT	F	То	UT	_	_	Compliance Status Utensils and Equipment	C	05 1	R WT
	zed eggs used where ind ice from approved s			0	8	1	4		o F			nfood-contact surfaces cleanable, properly design and used	ed, (	0 0	D 1
	obtained for specializ	ted processing methods		ŏ	ŏ	1	4	6	- P			g facilities, installed, maintained, used, test strips		5	<b>D</b> 1
		adequate equipment for	temperature	0	0	2	4	7	0	lonfoo	d-con	tact surfaces clean		_	0 1
control	d properly cooked for	hot holding		0		1	4		UT O⊦	lot and	i cold	Physical Facilities water available; adequate pressure		0 0	0 2
33 O Approve	d thawing methods us	ed		0	0	1	4	9	ΟP	Numbir	ng ins	stalled; proper backflow devices		0 0	D 2
34 🐹 Thermor	meters provided and a Food	Identification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned			D 2 D 1
35 义 Food pro	perly labeled; original	container; required reco	rds available	ο	0	1	5	2	<b>o</b>   0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	D 1
OUT 36 漠 Insects,	Prevention of rodents, and animals r	Food Contamination	1	0	0	2	5	-+-			_	ities installed, maintained, and clean intilation and lighting; designated areas used		-	0 1 0 1
		,				_	F	-		weque	ne ve				<u>'</u>
37 版 Contami 38 O Persona	-	ng food preparation, store	age & display	0	0	1	5		_	Sument	nerr	Administrative items nit posted		0 0	
39 😹 Wiping o	loths; properly used a			0	0	1						inspection posted	- 0	0 0	হা ঁ
40 O Washing fruits and vegetables OUT Proper Use of Utensils				0	0	1	H				_	Compliance Status Non-Smokers Protection Act	Y	ESN	o wt
	ensils; properly stored equipment and linens	; properly stored, dried, i	handled		8		5	7				with TN Non-Smoker Protection Act ducts offered for sale		878	
	se/single-service articl	es; properly stored, used		0	8	1	5					oducts are sold, NSPA survey completed		5 0	5
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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this															
report. T.C.A. sections 6	8-14-703, 68-14-706, 68-1	4-708, 68-14-709, 68-14-711,					_		+		7				
· VI	- Ohener		05/1	.0/2	_		-	L	J	ノ	۱/	[ Michael	05	5/10	/2023
Signature of Person		Additional fand	-	he f		Date						ental Health Specialist			Date
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.     RDA 629															

5-15)	Free lood safety training ci	asses are available each mor	ith at the county health department	RDA 6
2-109	Please call (	) 6153405620	to sign-up for a class.	nue o
	mease call (	0103400020	to sign-up for a class.	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: TAQUERIA SAN MARTIN MT#304 Establishment Number #: 605249597

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 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)			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	42
Prep cooler 2	40

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Mozzarella cheese in prep cooler	Cold Holding	41			
Raw chicken in prep cooler 2	Cold Holding	39			

Observed Violations	
Total # 7	
Repeated # ()	
34:	
35:	
36:	
37:	
39:	
13:	
53:	
"See page at the end of this document for any violations that could not be displayed in this space.	

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Establishment Name: TAQUERIA SAN MARTIN MT#304 Establishment Number : 605249597

 (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
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\*\*\*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: TAQUERIA SAN MARTIN MT#304 Establishment Number : 605249597

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

# Additional Comments