



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Titos Mexican Restaurant
Address: 8080 Hwy 100, STE C
City: Nashville
Inspection Date: 05/13/2024
Risk Category: O1
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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

Signature of Person In Charge: [Signature] Date: 05/13/2024
Signature of Environmental Health Specialist: Tommy Eubanks Date: 05/13/2024

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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 Establishment Number #: 605301328

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)
Low temp dish machine	Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	36
Prep cooler	40
Prep cooler	36
Drawer cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shredded chicken in warmer	Hot Holding	154
Refried beans on steam table	Hot Holding	167
Ground beef on steam table	Hot Holding	173
Diced tomatoes in prep cooler	Cold Holding	39
Pico in prep cooler	Cold Holding	41
Shrimp in prep cooler, prepped 15 minutes ago	Cooling	80
Raw chicken in drawer cooler	Cold Holding	41
Raw chicken in drawer cooler	Cold Holding	40
Pico in open top cooler	Cold Holding	53
Special sauce in open top cooler	Cold Holding	54
Chicken on grill	Cooking	189
Refried beans in walk in cooler dated 5/18	Cold Holding	41
Milk in walk in cooler opened today	Cold Holding	37

Observed Violations

Total # 7

Repeated # 0

- 6: Employee, at the dish machine, was observed handling dirty dishes then handling clean dishes without washing his hands. CA- Discussed the violation with the PIC, who discussed it with the employee, who washed his hands.
- 8: The hand sink, near the dish machine, is blocked. The water, at the hand sink near the dish machine, is turned off. CA- The water was turned back on and the hand sink was unblocked.
- 14: Food debris found in several pans which were stored on the clean rack. CA- Pan were taken to the dish machine.
- 20: Pico in the open top cooler was 53 and the special sauce is 54. CA- The cooler was looked at and tops were put on the open top cooler. The temperature of the food is coming down.
- 34: No visible thermometer inside the salsa prep cooler.
- 37: Employee drink, in a bottle with a screw top, is stored in a prep cooler with customer food.
- 56: Most recent inspection report is not posted.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee Health Policy is present.
- 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Food temps listed.
- 19: Food temps listed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer Advisory is on the 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.

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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

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Additional Comments

Marcco Mata is ServSafe certified through 7/29/26.