

Establishment Name

Address

Risk Category

## TENNESSEE DEPARTMENT OF HEAL FOOD SERVICE ES

_	DEL	MKI	MEH	UF	HEAL			
ì	ГАВІ	LISH	MENT	INS	PECT	ION	REPORT	

O Farmer's Market Food Unit Permanent O Mobile

Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Nashville City

Los Gallos Restaurant

3953 Nolensville Pk

Time in 12:00 PM AM / PM Time out 12:20: PM AM / PM

Follow-up Required

05/14/2024 Establishment # 605324152 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

04

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	os
					Compliance Status	COS	R	WT	1
	IN	OUT	NA	NO	Supervisien				l
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				
2	-MC	0			Management and food employee awareness; reporting	0	0		ı
3	寒	0			Proper use of restriction and exclusion	0	0	5	l
	IN	ОИТ	NA	NO	Good Hygienic Practices				ı
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	١
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	ı
	IN	OUT	NA	NO	Preventing Contamination by Hands				ı
6	滋	0		0	Hands clean and properly washed	0	0		ı
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	ı
	IN	OUT	NA	NO	Approved Source				ı
9	黨	0			Food obtained from approved source	0	0		ı
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				ı
13	Ŕ	0	0		Food separated and protected	0	0	4	
14	×	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	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### res to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

	GOOD RETA								
		OUT=not in compliance COS=com							
		Compliance Status	cos	R	WT				
	OUT								
28		Pasteurized eggs used where required	0	0	1				
29	0	Water and ice from approved source	0	0	2				
30	0	Variance obtained for specialized processing methods	0	0	1				
	OUT	Food Temperature Control		_	-				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2				
32	0	Plant food properly cooked for hot holding	0	0	1				
33	寒	Approved thawing methods used	0	0	1				
34	0	Thermometers provided and accurate	0	0	1				
	OUT	Food Identification							
35	0	Food properly labeled; original container; required records available	0	0	1				
	OUT	Prevention of Food Contamination							
36	0	Insects, rodents, and animals not present	0	0	2				
37	0	Contamination prevented during food preparation, storage & display	0	0	1				
38	0	Personal cleanliness	0	0	1				
39	180	Wiping cloths; properly used and stored	0	0	1				
40	0	Washing fruits and vegetables	0	0	1				
	OUT	Proper Use of Utensils							
41	0	In-use utensils; properly stored	0	0	1				
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1				
43		Single-use/single-service articles; properly stored, used	0	0	1				
44	0	Gloves used properly	0	0	1				

specti	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

You have the right to request a l en (10) days of the date of the

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Signature of Person In Charge

05/14/2024

Date Signat

05/14/2024

\*\*\*\* 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. PH-2267 (Rev. 6-15) ) 6153405620 Please call ( to sign-up for a class.

RDA 629

Date

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



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Establishment Name: Los Gallos Restaurant
Establishment Number ≠: 605324152

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 ( Fahrenhelt)				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	38					

Food Temperature Description	State of Food	Temperature ( Fahrenheit)
Refried beans in reach in cooler	Cold Holding	41
Cooked rice in reach in cooler	Cold Holding	39

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<sup>&</sup>quot;"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 Name: Los Gallos Restaurant

Establishment Information



Establishment Number: 605324152	
Comments/Other Observations  1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Temperatures recorded on report. 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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20: Temperatures recorded on report.	
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Additional Comments	

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Los Gallos Restaurant Establishment Number: 605324152	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information  Establishment Name: Los Gallos Restaurant		
Establishment Number # 605324152		
123		
Sources		
Source Type:	Source:	
Additional Comments		
The critical item #20 mentioned in complete inspection report on 5/07/2024 has been corrected.		