



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name: Mi Cabanita Taqueria
Address: 2413 Shumate Ln.
City: Nashville
Inspection Date: 05/15/2024
Time in: 12:50 PM
Time out: 02:15 PM
Risk Category: 03
Number of Seats: 68

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' and 'Employee Health' on the left; 'Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods' and 'Cooling and Holding, Date Marking, and Time as a Public Health Control' on the right. Includes columns for compliance status (IN, OUT, NA, NO), COS, R, and WT.

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' and 'Food Temperature Control' on the left; 'Utensils and Equipment' and 'Physical Facilities' on the right. Includes columns for compliance status (OUT), COS, R, and WT.

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: 05/15/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/15/2024

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



Establishment Information

Establishment Name: Mi Cabanita Taqueria
 Establishment Number #: 605316176

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)

Equipment Temperature

Description	Temperature (Fahrenheit)
Low boy	32
Prep cooler	38
Reach in cooler	34
Reach in cooler	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pico de gallo prep cooler	Cold Holding	37
Cheese prep cooler	Cold Holding	40
Raw beef low boy	Cold Holding	36
Raw shrimp low boy	Cold Holding	35
Potatoes chorizo low boy	Cold Holding	39
Pork steamwell	Hot Holding	159
Refried beans steamwell	Hot Holding	135
Rice steamwell	Hot Holding	147
Hot dogs in prep cooler	Cold Holding	41
Pork	Cooking	201
Horchata dispenser	Cold Holding	37
Cooked vegetables reach in cooler	Cold Holding	36
Beef soup reach in cooler	Cold Holding	34
Pork reach in cooler	Cold Holding	38
Refried beans reach in cooler	Cold Holding	39

Observed Violations

Total # 8

Repeated # 0

8: No hot water at hand sink in server area

21: No date marks on cups of beef soup in reach in cooler. It was made on 5-12-24.

Ca discussed date marking and had them date mark soup

23: No asterisk by eggs on menu.

Discussed putting asterisks by eggs to refer customer to consumer advisory

37: Box of vinegar stored on the floor

37: Open bag of rice on storage shelf

39: 0 ppm chlorine in wiping cloth bucket

47: Shelves in prep kitchen are dirty

50: Wastewater leaking onto floor from drain pipe of hand sink in server area



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available. Symptoms and diseases are listed on the policy.
- 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: Observed employees properly wash hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Restaurant depot, panchos food
- 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: Pork cooked above 145F
- 17: (NO) No TCS foods reheated during inspection.
- 18: Did not observe active cooling during inspection but owner stated they use ice baths to cool down food.
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 22: (NA) No food held under time as a public health control.
- 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: Water

Source: City

Source Type: Food

Source: Restaurant depot, panchos food

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Drain hose on ice machine must have an air gap