



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name: LOS CHURRASCOS RESTAURANT
Address: 2500 MURFREESBORO PK #107
City: Nashville
Inspection Date: 05/14/2024
Risk Category: 01
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

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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/14/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/14/2024



Establishment Information

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 Establishment Number #: 605252829

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)
Dishmachine	Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	52
Low boy	34
Reach in cooler	41
Deep freezer	-8

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Macaroni salad prep cooler	Cold Holding	43
Cheese prep cooler	Cold Holding	47
Beans steamwell	Hot Holding	143
Cheese dip steamwell	Hot Holding	107
Tamales Steamwell	Hot Holding	120
Fried chicken	Cooking	197
Rice steamwell	Hot Holding	128
Potato salad on prep cooler	Cold Holding	47
Raw beef low boy	Cold Holding	38
Raw chicken low boy	Cold Holding	42
Tamales	Cooling	87
Cooked beef walk in cooler	Cold Holding	39
Cooked pasta walk in cooler	Cold Holding	40
Raw pork walk in cooler	Cold Holding	42
Horchata dispenser	Cold Holding	40

Observed Violations

Total # 8

Repeated # 0

8: No hand soap at hand sink by steamwell

Ca replaced soap

19: Cheese dip at 107F on steamwell. Must be at 135F or above

Ca Reheating to 165F and turned up steamwell

19: Rice at 128F, Tamales at 120F on steamwell. Must be at 135F or above

Ca Reheating to 165F and turned up temperature on steamwell

20: Cut cabbage at 46F in reach in cooler across from fryers

Ca turned down the temperature on the cooler. It is a brand new cooler and was set at 41F.

20: Soft cheese at 47F, potato salad at 47F on prep cooler. Must be at 41F or below

Ca Placed in ice bath to cool down

45: Severely worn cutting board on prep cooler

45: Lining shelf with aluminum foil

45: Using plastic grocery bags to wrap chicken



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 employee 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: Pfg,
- 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: Chicken cooked above 165F
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Cooling tamales for approximately 40 minutes in ice bath. Tamales @ 87F in ice bath.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: No smoking signs not posted at all entrances into the building
- 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: Pfg

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments