



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

76

Establishment Name: Taqueria El Indio #3 MT#1174
Address: 815 Murfreesboro Pike
City: Nashville
Inspection Date: 12/08/2021
Time in: 02:20 PM
Time out: 03:15 PM
Risk Category: 01
Purpose of Inspection: Routine

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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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 sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, 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: 12/08/2021
Signature of Environmental Health Specialist: [Signature] Date: 12/08/2021

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: Taqueria El Indio #3 MT#1174  
 Establishment Number #: 605309518

**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) |
|--------------|----------------|-----|---------------------------|
| Triple sink  | Chlorine       | 50  |                           |

**Equipment Temperature**

| Description     | Temperature ( Fahrenheit) |
|-----------------|---------------------------|
| Reach in cooler | 30                        |
| Reach in cooler | 41                        |
| Prep cooler     | 38                        |

**Food Temperature**

| Description          | State of Food | Temperature ( Fahrenheit) |
|----------------------|---------------|---------------------------|
| Steak strips         | Hot Holding   | 130                       |
| Chicken              | Hot Holding   | 125                       |
| Chicken              | Hot Holding   | 135                       |
| Beans                | Hot Holding   | 120                       |
| Rice                 | Hot Holding   | 127                       |
| Chicken reheated     | Hot Holding   | 170                       |
| Beef reheated        | Hot Holding   | 169                       |
| Sliced tomatoes      | Cold Holding  | 42                        |
| Lettuce preps        | Cold Holding  | 41                        |
| Beef reach in cooler | Cooling       | 70                        |
| Rice reach in cooler | Cold Holding  | 42                        |

**Observed Violations**

**Total # 5**

**Repeated # 0**

1: Person in charge had 4 priority items and kitchen out of control

Follow up within 10 days.

2: Employee wasn't aware of a health policy

CA-will email to owner in Spanish follow up within 10 days to ensure knowledge

6: 2 Employees didn't wash hands before putting gloves on to touch ready to eat foods

CA- trained

13: raw animal product stored above ready to eat foods

raw- Steak stored above sauces in reach in cooler,

Raw Shrimp and fish stored above carrots and lettuce prep cooler cooler

CA- trained, moved

19: Time and temperature control for safety foods on steam well below 135F  
(see food temps)

CA- pic turned temp up on steam table pic reheated all tcs foods back up to 170F on grill, then placed back on steam well.



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**Comments/Other Observations**

- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: Temperatures recorded on report
- 18: Temperatures recorded on report
- 20: Temperatures recorded on report
- 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:
- 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: Source:

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**Additional Comments**