TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Estab		tent l	Name		os Food MT # 8 ensville Pike	339				_	Тур	xe of E	Establi	ishme	o Farmer's Market Food Unit o Permanent Mobile o Temporary O Seasonal	Ć)	
City				Nashville		Time in	02	2:0	5 F	PM	_ A1	M/PI	M Ti	me o	ut 03:00: PM AM / PM			
Inspe	tion	Date	,	03/16/2	023 Establishment	60531241	.7		_	Embe	irgoe	d 0						
Purpo	se of	f Insp	xection	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsuitation/Other			
Risk (ateg			O 1	第2	O 3			O 4	_					up Required O Yes 🕱 No Number of		20	
		PGa													to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
		(LITT)	design	ated compliance st											INTERVENTIONS ach litem as applicable. Deduct points for category or subca	tegory.	,	
IN=i	1 con	ıpiian	08		liance NA=not applicabl	e NO=not observ)\$=co	rrecte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code prov			
	10	UT	NA NK		mpliance Status Supervision		COS	R	WT	H	IN	au	NA	-	Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1 8	8 0	5			e present, demonstrates	s knowledge, and	0	0	5	16	0	001	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
	10	UT	NA NK		Employee Health						ŏ	ŏ	ŏ		Proper cooking time and temperatures Proper reheating procedures for hot holding	ŏ	00	5
23		5			nd food employee aware estriction and exclusion	ness; reporting	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	10	UT			Bood Hygienic Practi						0	0	0	13	Proper cooling time and temperature	0	0	_
4 8		2			asting, drinking, or tobac om eyes, nose, and mou		0	0	5	19	X	8	0		Proper hot holding temperatures Proper cold holding temperatures		00	
	10	UT	VA NK	Preve	nting Contamination						X		ŏ		Proper date marking and disposition		ŏ	5
6 8 7 8	_		0 0	No hare hand or	d properly washed ontact with ready-to-eat	foods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	_	-		alternate procec	tures followed inks properly supplied an	nd accessible	-	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
_			NA NK	5	Approved Source			_	_	23		0	篱	110	food	0	0	4
10 (rom approved source at proper temperature		8				IN	OUT	NA	NO	Highly Susceptible Populations			
11 8	8 (2		Food in good co	ndition, safe, and unadu s available: shell stock		0	0	5	24	-	0	-		Pasteurized foods used; prohibited foods not offered	0	0	9
12 (_			destruction	tection from Contam		0	0		-	IN	OUT			Chemicals			
13 8	8 0	5	0	Food separated		ination	0	0	4	28	0 奚	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
13 S 14 S		2	0		infaces: cleaned and san on of unsafe food, return		0		5		IN	OUT	NA		Conformance with Approved Procedures			
15 🖇	8 0			served	on of unsale lood, return	ied lood not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
			G	od Retail Prac	tices are preventiv	e measures to co								geni	s, chemicals, and physical objects into foods.			
			0	UT=not in compliance		COS=corre	ected o	n-site					5		R-repeat (violation of the same code provision)			
	10	UT			mpliance Status le Food and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
28 29	1	D P		zed eggs used wh	ere required			2		4		0 F			nfood-contact surfaces cleanable, properly designed,	0	0	1
30		5 V			ialized processing meth		8	0	2	4	6	-			and used g facilities, installed, maintained, used, test strips	0	0	1
	0	UT	noner c		Temperature Control ed, adequate equipmen					4		-			nact surfaces clean	0	0	1
31		0	Iortno			c for temperature	0	0	2		0	UT			Physical Facilities		-	
32	_	_		d properly cooked d thawing methods			8	0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices	8	8	2
34	1	D T		meters provided an	nd accurate		Ō	ō	1	5	0	o s	ewag	e and	waste water properly disposed	0	0	2
		UT			od identification		-			5	_	_			es: properly constructed, supplied, cleaned		0	1
35		UT	ood pro		inal container; required n of Food Contamina		0	0	1	5		-	-	·	use properly disposed; facilities maintained littes installed, maintained, and clean	0	0	1
36	1	_	sects.	rodents, and anim		cion -	0	0	2	5	_	-			entilation and lighting; designated areas used	ō	ŏ	1
37	+	-			during food preparation.	storage & display	0	0	1		-	υт			Administrative items			
38	_	_		cleanliness		ererelle e ereheel	0	0	1	5		_	ument	t pern	nit posted	0	0	
39	_	_		loths; properly use				0		5	6	0 N	lost re	cent	inspection posted	0	0	WT
40	0	UT			er Use of Utensils			0	1						Compliance Status Non-Smokers Protection Act	TES	NO	WT
41 42				ensils; properly st equipment and lin	ored iens; properly stored, dri	ied handled	8	0	1	5					with TN Non-Smoker Protection Act ducts offered for sale	X	8	0
43) s	ingle-u	se/single-service a	rticles; properly stored, di		0	0	1	5	9				oducts are sold, NSPA survey completed	ŏ		-
44	-	-		ised properly	a literature production and the second			0	_			1.0			Reported distribution of an interaction of the formation			
service	esta	blish	ment pe	rmit. Items identified	I as constituting imminent	health hazards shall b	e corre	cted i	immed	iately	or op	eration	ts shal	l ceas	Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per	nit in a i	conspi	icuous
				8-14-703, 68-14-706, 0	report in a conspicuous m 58-14-708, 68-14-709, 68-14-				e a file	anng i	egard	ing th	is repo	rt by I	filing a written request with the Commissioner within ten (10) da	rs of the	date	of this
	_	2	حوي	ful		03/2	16/2	023	3			Joc	h	Ċŀ.	pri	03/1	.6/2	2023
Signa	ture	of P	erson	in Charge				_	Date	Si	1/			-	ental Health Specialist			Date

 Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic 	e ****
 Free food safety training classes are available each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
(Nev. 0-15)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Tres Puntos Food MT # 839 Establishment Number #: [605312417

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Smoking' symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink	QA	200						

Equipment Temperature				
Decoription	Temperature (Fahrenheit)			
Reach in freezer	6			
Reach in cooler	39			
Open top prep cooler	40			

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Black beans in reach in cooler	Cold Holding	33
Bologna in reach in cooler	Cold Holding	37
Beef being prepped for cooking	Cold Holding	59
Cheese in open top prep cooler	Cold Holding	41
Pico de gallo in open top prep cooler	Cold Holding	34
Ham in prep cooler	Cold Holding	37
Pulled pork on steam table	Hot Holding	173
Shredded chicken on steam table	Hot Holding	166

Total # 📋

Repeated # ()

37: Cutting board stored on top of trash can.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tres Puntos Food MT # 839 Establishment Number : 605312417

Establishment Number . 005312417

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2:

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:

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: Sams, gordons, costco

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified. 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:

17: (NO) No TCS foods reheated during inspection.

18: 19:

20:

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.

Establishment Information

Establishment Name: Tres Puntos Food MT # 839 Establishment Number : 605312417

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Tres Puntos Food MT # 839
Establishment Number #: 605312417

Source:	
Source:	
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Additional Comments