



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: TONY'S MEXICAN RESTAURANT
Address: 2635 LAKEVILLA DR
City: Nashville
Inspection Date: 05/14/2024
Establishment #: 605257680
Risk Category: 03
Number of Seats: 119

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, 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: Alicia... Date: 05/14/2024
Signature of Environmental Health Specialist: Michael... Date: 05/14/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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)
Low temp dishmachine 3 comp sink not set up	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach in cooler	41
Expo reach in cooler	40
Chest freezer	0
Back reach in freezer	0

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Shredded chicken in steamwell	Hot Holding	194
Beef in steamwell	Hot Holding	201
Queso in steamwell	Hot Holding	150
Rice in steamwell	Hot Holding	174
Refried beans in steamwell	Hot Holding	180
Mozzarella in line cooler	Cold Holding	40
Sour cream in open line cooler	Cold Holding	40
Guac in open line cooler	Cold Holding	35
Diced tomatoes in open line cooler	Cold Holding	40
Raw fish in prep cooler	Cold Holding	40
Guac prepped 20 mins ago In reach in cooler	Cooling	48
Pico de gallo in reach in cooler	Cold Holding	41
Beans in back reach in cooler	Cold Holding	36

## Observed Violations

Total # 7

Repeated # 0

8: Missing soap at hand sink

Corrective action: restocked

13: Raw fish and shrimp stored above guac in corner prep cooler

Corrective action: trained and moved raw fish and raw shrimp to proper storage

21: Beans in back reach in cooler dated 05/07/24. Cannot be held more than 7 days

Corrective action: person in charge stated that employee made on 05/11/24.

Person in charge put correct date on beans

34: Missing thermometer in corner prep cooler

47: Inside of microwave is dirty

53: Floor is dirty at the cook line

53: Exhaust hood filters at the cook line are dirty



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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 illness policy is posted
- 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 practice good hygienic practices
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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 cooking observed during inspection. Person in charge discussed cooking temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling observed
- 19: Proper hot holding observed
- 20: Proper cold holding observed
- 22: (NA) No food held under time as a public health control.
- 23: Verified. Person in charge showed updated menu on phone with proper consumer advisory statement and asterisks
- 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: Food Source: Pfg, sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**