

Establishment Name

Inspection Date

Purpose of Inspection

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

TAQUERIA SANTA ANITA #2 MT#546

O Follow-up

Type of Establishment

O Farmer's Market Food Unit O Permanent MMobile

5303 NOLENSVILLE PIKE Address

**K**Routine

O Temporary O Seasonal

Nashville City

Time in 02:45 PM AM / PM Time out 03:20: PM AM / PM

02/10/2023 Establishment # 605262072 Embargoed 0

Risk Category

O Complaint

O Preliminary

O Consultation/Other Follow-up Required

O Yes 疑 No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0
	Compliance Status							WT
	IN	оит	NA	NO	Supervisien			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			landwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	-	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

001						
	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
8 0	0	0	Proper cooking time and temperatures	0	0	5
0	0	25	Proper reheating procedures for hot holding	0	0	P
OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
0	0	×	Proper cooling time and temperature	0	0	
ξ 0	0	0	Proper hot holding temperatures	0	0	
0	0		Proper cold holding temperatures	0	0	5
( 0	0	0	Proper date marking and disposition	0	0	
0	×	0	Time as a public health control: procedures and records	0	0	
OUT	NA	NO	Consumer Advisory			
0	×		Consumer advisory provided for raw and undercooked food	0	0	4
OUT	NA	NO	Highly Susceptible Populations			
0	326		Pasteurized foods used; prohibited foods not offered	0	0	5
OUT	NA	NO	Chemicals			
0	100		Food additives: approved and properly used	0	0	5
8 0			Toxic substances properly identified, stored, used	0	0	۰
OUT	NA	NO	Conformance with Approved Procedures			
			Compliance with variance consisting expense and	0		
	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	O XI OUT NA O XI OUT NA O XI OUT NA	O X NA NO O X NA NO O X O X O	Consumer advisory provided for raw and undercooked food OUT NA NO Highly Susceptible Populations OUT NA NO Chemicals	O SC Consumer advisory provided for raw and undercooked food OUT NA NO Highly Susceptible Populations O SC Pasteurized foods used; prohibited foods not offered O OUT NA NO Chemicals O SC Food additives: approved and properly used O Toxic substances properly identified, stored, used O OUT NA NO Conformance with Approved Procedures	Consumer advisory provided for raw and undercooked food OUT NA NO Highly Susceptible Populations OUT NA NO Chemicals OUT NA NO Chemicals Food additives: approved and properly used OUT NA NO Conformance with Approved Procedures

## trol the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	$\Box$
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ ,
	OUT	Proper Use of Utensils			
41	120	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	T .
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi ten (10) days of the date of the Dach Chaper

02/10/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

02/10/2023 Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: TAQUERIA SANTA ANITA #2 MT#546

Establishment Number #: |605262072

# 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)				
3 compartment sink	Cl2	100					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach in cooler	35			
Open top prep cooler	40			

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Rice on stove	Hot Holding	205			
Chicken cooked on grill	Hot Holding	199			
Steak cooked on grill	Cooking	163			
Shredded chicken on steam table	Hot Holding	160			
Sliced tomatoes in open top prep cooler	Cold Holding	42			
Shredded cheese in open top prep cooler	Cold Holding	41			
Cooked chicken in reach in cooler	Cold Holding	37			
Cooked beef in reach in cooler	Cold Holding	38			

Observed Violations					
Total # 8					
Repeated # ()					
41: Cooking utensils stored in standing water					
47: Excessive food debris buildup on cooler door seals and					
53: Excessive food debris buildup on floors and behind cooking equipment					

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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# Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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.

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- 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, quality meats
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection. 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: TAQUERIA SANTA ANITA #2 MT#546		
Establishment Number: 605262072		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

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Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information