TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPORT

ALC: NO				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCO	SCORE								
-1114															O Fermer's Market Food Unit	Ο	1				
Establishment Name			LOS CHURRASCOS RESTAURANT									К									
Address			2500 MURFREESBORO PK #107 Type of Establishment O Temporary O Seasonal																		
City					Nashville Time in 11:20 AM AM / PM Time out 01:10 PM AM / PM																
Insp	ectio	on Da	ate		05/01/2023 Establishment # 605252829 Embargoed 15																
Purp	ose	of In	spec	tion	Complaint O Preliminary O Consultation/Other																
Risk	Cat	tegor			O1 \$\$\$2 O3					O 4 Follow-up Required X Yes O No Nu						Number of S	eats	68			
		R	isk	as	ictors are food preparation practices and employee behaviors most commonly reported to the Centers for Diseas Is contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prev							d to the Centers for Disease Contro control measures to prevent illne	ol and Prevent ss or injury.	tion							
																	I INTERVENTIONS such itom as applicable. Deduct points for ca	•••••			
IN	•in c	ompli		alg n			ance NA=not applica			Rem							spection Rerepeat (violation of the			,	
F		010				Con	npliance Status		COS	R	WT	IE	_	-	-	r.	Compliance Status		cos	R	WT
H	-		NA	NO	_	erson in charge	Supervision present, demonstrat	tes knowledge, and					IN	ou	T NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) F				
1	篇 IN	O OUT	NA	NO	p	erforms duties	Employee Heat	÷ ·	0	0	5		6) 7 O			-	Proper cooking time and temperatures Proper reheating procedures for hot holding	ng	0	00	5
23	X	0			Μ		food employee awa	reness; reporting	_	0	1 6	۱F	IN			NO	Cooling and Holding, Date Marking,	, and Time as	-		
3	炭 IN	O OUT	NA	NO	÷		triction and exclusion and Hygienic Prac		0	0	<u> </u>		8 0	220	0	0	Proper cooling time and temperature		0		
4	X	0		0	Ρ	roper eating, tas	sting, drinking, or tob	acco use		0		1	9 🛬	0	0	_	Proper hot holding temperatures		0	0	
		OUT	NA	NO	t	Preven	m eyes, nose, and m ting Contamination			0		2	0 0 1 0		8	0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
-	皇鼠	0	0	0	_		properly washed ntact with ready-to-ea	at foods or approved	0	0	4 .	z	2 0	0	×	0	Time as a public health control: procedure	is and records	0	0	
			0	0		Itemate procedu landwashing sin	ires followed ks property supplied	and accessible		6			IN	-	-	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	_		
_	IN 嵐		NA	NO	L		Approved Source			0		2	3 O	-		NO	food		0	0	4
10	0	0	0	2	s F	ood received at	proper temperature		0	0	1	2	-	-		1.00	Pasteurized foods used, prohibited foods		0	0	5
-+	0	0	×	0			dition, safe, and una available: shell stoc		0	0	-	ΙF	IN	-	-	NO		not offered	-	_	-
				-		estruction Prote	ection from Conta	mination	-	10	-	2	5 0	0	122		Food additives: approved and properly us	ed	0	o	-
13	2	0	0			ood separated a	ind protected faces: cleaned and s	acitized	8	8		2	6 O	14		NO	Toxic substances properly identified, store	ed, used	0	0	5
14 15	8	0	-	J			n of unsafe food, retu		6	6	-	27	-	-		-	Compliance with variance, specialized pro		0	0	5
	~	•		_		erved				1	-			-			HACCP plan		•	-	
				Go	od	Retail Pract	ces are preventi	ve measures to c							-	gen	s, chemicals, and physical objects	into foods.			
				-01	JT-	not in compliance		COS=com			e durin				8		R-repeat (violation of the same	code provision)			
	_	OUT	_	_	_	Con	pliance Status Food and Water				WT	ÍÉ			_	_	Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past			eggs used whe	re required		0	0	1	ΙĘ		88			onfood-contact surfaces cleanable, properly	r designed,	0	0	1
2						ce from approve tained for specia	d source lized processing me	thods	8	8	2	⊢⊢	+				and used	t atria			
F		OUT				Food T	emperature Contr d; adequate equipme	6	-	-	-	ᄂᄂ	46 47				ng facilities, installed, maintained, used, tes ntact surfaces clean	r smbe	0	0	1
3	1	0	cont			ng methods use	d; adequate equipme	ent for temperature	0	0		ΙE		OUT			Physical Facilities		Ŭ		·
3	_					roperly cooked f awing methods			8	8		_	48 49				d water available; adequate pressure stalled; proper backflow devices		00	0	2
3	4	22				ers provided and	i accurate		ō	ō	_	1 🖪	50	0	Sewaş	je and	d waste water properly disposed		0	0	2
3	_	OUT	East	1 000	-		d Identification al container; require	d moonde available	0	0	1	1 -	51 52	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0 0	1
Ľ				, pro	pon		of Food Contamir		ľ	10		ᄂ	53	-		~	ilities installed, maintained, and clean		0	0	1
3	6	0	Inse	cts, r	ode	ents, and animal	is not present		0	0	2	117	54	0	Adequ	ate v	entilation and lighting; designated areas use	ed	0	0	1
3	7	X	Cont	tamir	ati	on prevented du	ring food preparation	n, storage & display	0	0	1			оит			Administrative Items				
3	_	-				anliness s; properly used	and stored		0	00			_				mit posted inspection posted		00	0	0
4	0	0				its and vegetabl	es.			ŏ		۱Ľ	~~	<u>~1</u>	nervidit P	event	Compliance Status				WT
4	_	OUT S	In-re	se uti	205	Prope ils; properly stor	or Use of Utensils red		0	0	1	I F	57	-	Come	iance	Non-Smokers Protection A with TN Non-Smoker Protection Act	et	X		
4	2	0	Uten	sils,	equ	upment and line	ns; properly stored,		0	0	1	1 17	58	- t	Tobac	co pro	oducts offered for sale		0	0	0
	43 XK Single-us 44 O Gloves u			e/s 560	angle-service an properly	ticles; properly stored	a, used		8	1											
																	Repeated violation of an identical risk factor r				
man	ce e ser a	stablis nd po	shmer st the	nt per	mit. L r ex	. Items identified cent inspection re	as constituting immine port in a conspicuous	nt health hazards shall b manner. You have the ri	e corr ght to	ected reque	imme stahe	siately aring	regar	peratio ding t	ns sha his rep	ell cear ort by	ie. You are required to post the food service es filing a written request with the Commissioner v	tablishment permit vithin ten (10) days	in a c of the	consp date	icuous of this
repo	n, T,	C.A.	petiz	os (8	11	703, 68-14-706, 64	-14-708, 68-14-709, 68-1	14-711, 68-14-715, 68-14-7	16, 4-1	-320.			_	-		\sim					

HIN (

05/01/2023

fevers WPX5 € Date Signature of Er vironmental Health Specialist

05/01/2023

Date

Signature of Person In Charge

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: LOS CHURRASCOS RESTAURANT Establishment Number #: 605252829

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dishmachine	Chlorine	200							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tamales steamwell	Hot Holding	201
Rice steamwell	Hot Holding	164
Beans steamwell	Hot Holding	143
Cooked Potato sitting on topof prep cooler		50
Cheese prep cooler	Cold Holding	34
Potato salad prep cooler	Cold Holding	36
Macaroni salad reach in cooler	Cold Holding	37
Cooked pork walk in cooler	Cold Holding	37
Cooked chicken walk in cooler	Cold Holding	37
Potatoes walk in cooler	Cold Holding	37
Rice walk in cooler	Cooling	46
Raw beef walk in cooler	Cold Holding	37
Cooked pork	Cooking	164

Observed Violations
Total # 29
Repeated # ()
8: No hand towels at hand sink
Ca replaced
8: No hand soap at hand sink
Ca replaced
18: Rice at 46F in walk in cooler that was cooked last night and placed into walk
in cooler. It was not covered but it was about 4 inches in depth. It did not cool
within the cooling parameters. Must cool down from 135F to 70F within 2 hours.
Then from 70F to 41F or below within 4 hours. Total of 6 hours.
Ca threw away
20: Cooked potato at 50F sitting on top of prep cooler. Must be at 41F or below
Ca threw away
20: Salsa at 48F sitting in ice. Must be at 41F or below
Ca placed more ice in container
20: Cooked garlic and butter at 73F made on 4-29-23 sitting below grill.
Ca threw away
21: No date marking on chile rellano, fried tacos in reach in freezer made on
4-29-23.
Ca discussed date marking frozen ready to eat foids
21: No date marks on cooked chicken, cooked pork that were cooked during the
morning on 4-30-23
Ca discussed proper date marking
21: No date marking on macaroni salad, pico de gallo, ham, etc in reach in
cooler that has been held more than 24 hours.
Ca discussed date marking product
26: Home defense spray stored in storage room
Ca educated about using licensed pest control operator
26: Bleach and other chemicals stored above single service items in storage
room
Ca chemicals must be stored below food and food contact items
34: No visible thermometer in reach in freezer
34: No visible thermometers in deep freezers
34: No visible thermometer in reach in cooler, reach in freezer, and prep cooler
35: No labels on containers of salt,meseca, etc
37: Bag of flour stored on the floor
37: Food not covered in walk in cooler
37: Container of clamato stored in ice in ice machine
41: Scoop stored inside of hand sink
43: Container of single service items stored on top of trash can

Observed Violations Total # 29 Repeated # 0 43: Boxes of single service items stored on the floor 45: Excessive ice in reach in freezer 45: Using plastic grocery bags to wrap cheese 45: Severely worn cutting boards 47: Inside of deep freezer is dirty

47. Inside of deep freezer is difty

47: Shelves in walk in cooler are dirty

47: Inside of reach in cooler is dirty

55: Current permit not posted

56: Current inspection not posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: LOS CHURRASCOS RESTAURANT

Establishment Number : 605252829

Comments/Other Observations

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

2: Written employee health policy is available and was shown to me.

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 several employees 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, restaurant depot, kahula, legendary

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: Observed pork cooked to proper temperatures
- 17: (NO) No TCS foods reheated during inspection.
- 19: hot food at 135F and above
- 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.
- 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: LOS CHURRASCOS RESTAURANT Establishment Number : 605252829

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: LOS CHURRASCOS RESTAURANT

Establishment Number # 605252829

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Pfg, kahula, legendary,restaurant
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Must place a backflow preventer on faucet by walk in cooler Dumpster that is shard by strip mall is rusted out at the bottom. It needs to be replaced.