



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

81

Establishment Name: LOS CHURRASCOS RESTAURANT
Address: 2500 MURFREESBORO PK #107
City: Nashville
Inspection Date: 05/01/2023
Risk Category: O1
Number of Seats: 68

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 columns: Compliance Status and Compliance Status. Includes sub-sections like 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, and 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: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and 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: 05/01/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/01/2023

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: LOS CHURRASCOS RESTAURANT
 Establishment Number #: 605252829

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)
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 top of 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 # 0

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 fooids

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: 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



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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.

***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:	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.