

Establishment Name

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Time in 11:50; AM AM / PM Time out 12:15; PM AM / PM City 08/30/2022 Establishment # 605262073 Embargoed 0 Inspection Date

TAQUERIA SANTA ANITA COMMISSARY

5303 NOLENSVILLE PK

Nashville

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 43 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	OS=0	юп	e
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision				П	T	,
1	0	篾			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	
	IN	OUT	NA	NO	Employee Health				1	7	7
2	$\square X$	0			Management and food employee awareness; reporting	0	0		ΙГ	Т	Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ı	ľ
	IN	OUT	NA	NO	Good Hygienic Practices					8	1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	2	Ø	2
		OUT	NA	NO	Preventing Contamination by Hands				2	1	٦
6	100	0		0	Hands clean and properly washed	0	0		[₂	2	7
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2] [2	:3	
		OUT	NA	NO	Approved Source		_		ΙĽ	_	_
9	黨	0			Food obtained from approved source	0	0		ш		Ш
10	0	0	0	×	Food received at proper temperature	0	0		ΙĘ	4	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				ı
	IN	OUT	NA	NO	Protection from Contamination				2	5	7
13	×	0	0		Food separated and protected	0	0	4] [2	6	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	J \square		Ī
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	(

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	250	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	25.			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
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	Т
	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	885	Contamination prevented during food preparation, storage & display	0	0	
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	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	Щ.	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

08/30/2022

08/30/2022

Signature of Person In Charge

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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TAQUERIA SANTA ANITA COMMISSARY
Establishment Number ≠: [605262073]

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.	\vdash
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink	Chlorine	50						

Equipment Temperature						
Description Temperature (Fal						
Reach-in freezer	13					
Reach-in cooler 1	55					
Reach-in cooler 2	33					
Display cooler	37					

Food Temperature	Food Temperature						
Description	State of Food	Temperature (Fahrenheit)					
Pork in reach-in cooler 2	Cold Holding	40					
Pork in reach-in cooler 2	Thawing	40					

Observed Violations
Total # 5
Repeated # 0
1: PIC could not demonstrate sufficient knowledge of cooking and reheating temperatures. Corrective Action: PIC was trained.
21: Containers of cooked beef in reach-in freezer 1 do not have date marking of cook time. Corrective Action: PIC labeled each container with the day it was cooked.
26: Non-commercial spray bottle of insecticide store under 3 compartment sink. Corrective Action: PIC discarded bottle.
37: Cans of condensed milk stored directly on the floor in front of hand washing sink 1. Bottles of soda stored directly on the floor in front of reach-in freezer. 51: Bathroom doors are not self-closing.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: TAQUERIA SANTA ANITA COMMISSARY

Establishment Number: 605262073

Comments/Other Observations

- 2: An employee health policy is not available, and the PIC does not have sufficient knowledge of reportable diseases. Corrective Action: An employee health policy was given to the PIC.
- 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 proper hand washing technique.
- 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: See source information.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding procedures. Temperatures recorded on report.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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 COMMISSARY				
Establishment Number: 605262073				
Comments/Other Observations (cont'd)				
11972				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: TAQUERIA SANTA Establishment Number #: 605262073	ANITA COMMISSARY	
7		
Sources		
Source Type:	Source:	
Additional Comments		

Establishment Information