

Establishment Name

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Time in 01:45 PM AM/PM Time out 03:30: PM AM/PM

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

11/27/2023 Establishment # 605257680 Embargoed 0 Inspection Date

TONYS MEXICAN RESTAURANT

2635 LAKEVILLA DR

Nashville

O Follow-up O Preliminary Purpose of Inspection **E**Routine O Complaint O Consultation/Other

Number of Seats 119 Risk Category О3 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					IN
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×
	IN	OUT	NA	NO	Employee Health				17	0
2	ЭX	0			Management and food employee awareness; reporting	0	0			
3	冥	0			Proper use of restriction and exclusion	0	0	5		IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	災
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	2
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ů	20	145
	-	-	NA	NO	Preventing Contamination by Hands				21	*
6	黨	0		0	Hands clean and properly washed	0	0		22	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0
		OUT	NA	NO	Approved Source				23	
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN OUT NA NO Protection from Contamination						0			
13	0	凝	0		Food separated and protected	0	0	4	26	窽
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

	Compliance Status					cos	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	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	翼	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive m res to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	'
	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	X	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	1
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	<u> </u>
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
		Gloves used properly	0	0	-

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	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	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	黨	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

11/27/2023

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

Date

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.

11/27/2023 Date

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



#### Establishment Information

Establishment Name: TONYS MEXICAN RESTAURANT

Establishment Number #: |605257680

#### 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 inflitrating 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	50						

Equipment Temperature							
Description	Temperature ( Fahrenheit)						
Reach in cooler	38						
Reach in freezer	-20						
Reach in freezer	1						
Reach in cooler with glass doors	39						

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Chicken	Cooking	170
Cheese dip steamwell	Hot Holding	137
Refried beans steamwell	Hot Holding	152
Chicken steamwell	Hot Holding	155
Beef steamwell	Hot Holding	175
Diced tomatoes prep cooler	Cold Holding	32
Mozzarella prep cooler	Cold Holding	32
Raw shrimp prep cooler	Cold Holding	37
Mozzarella prep cooler	Cold Holding	43
Rice on stovetop	Hot Holding	183
Pico de gallo reach in cooler	Cold Holding	43
Raw beef reach in cooler	Cold Holding	39
Cooked beef reach in cooler	Cold Holding	48
Refried beans reach in cooler	Cold Holding	41
Creamer in keg cooler	Cold Holding	39

Observed Violations							
Total # 15							
Repeated # 0							
13: Raw fish stored above vegetables in reach in cooler							
Ca moved to bottom shelf							
13: Raw beef stored above cheese and vegetables in reach in cooler							
Ca moved raw beef							
23: Consumer advisory is on the menu but there is no asterisk by the consumer advisory and no asterisks by the foods that can be served undercooked. 34: Broken thermometers in prep cooler and reach in freezer 45: Severely worn cutting board 47: Inside of microwave is dirty 47: Inside of ice machine is dirty 47: Table by water heater is dirty 47: Inside of reach in freezer is dirty 47: The outside of fryer cabinet, stove, etc are dirty in the kitchen 49: No backflow preventer on faucet of sink by ice machine 52: Litter on ground around dumpster							
53: Walls are dirty							
53: Floor is dirty							
55: Current permit not posted							

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

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



### Establishment Information

Establishment Name: TONYS MEXICAN RESTAURANT

Establishment Number: 605257680

## Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Employee showed me a copy of the employee illness policy with the symptoms and diseases
- 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: Did not observe employee wash hands during inspection
- 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: Sysco
- 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: Chicken cooked above 165F
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling cooked beef in reach in cooler that they had used during the day. Cooked beef at 48F
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 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.
- 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: TONYS MEXICAN RESTAURANT				
Establishment Number: 60	)5257680			
Comments/Other Obser	vations (cont'd)			
Additional Comments (	ontid)			
Additional Comments (c		-4-		
see last page for a	dditional commer	its.		

Establishment Information

	DNYS MEXICAN REST	AURANT		
Establishment Number #:	605257680			
Sources				
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			

Establishment Information