



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: TONY'S MEXICAN RESTAURANT
Address: 2635 LAKEVILLA DR
City: Nashville
Inspection Date: 11/27/2023
Time in: 01:45 PM
Time out: 03:30 PM
Risk Category: 01
Number of Seats: 119

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 sections: 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: Carmen Bernai
Date: 11/27/2023
Signature of Environmental Health Specialist: [Signature]
Date: 11/27/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: TONY'S 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 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	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



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**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.**

\*\*\*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: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**