

Establishment Name

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Tequila's Mexican Restaurant Bar

Type of Establishment

O Farmer's Market Food Unit

Permanent O Mobile

7628 Highway 70 South

City Nashville Time in 03:30 PM AM / PM Time out 03:35; PM AM / PM

O Complaint

Inspection Date 03/04/2022 Establishment # 605302378 Embargoed 0

∰ Follow-up

Routine

Risk Category №1 O2 O3 O4 Follow-up Required O Yes № No Number of Seats O

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.

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection														
Compliance Status COS R WT Co				Complia										
	IN	OUT	NA	NO	Supervision				Г	IN	оит	NA	NO	Cooking and I
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	XX.	0	Proper cooking tim
	IN	OUT	NA	NO	Employee Health				17	O	0	1	_	Proper reheating p
2	$\neg x$	0			Management and food employee awareness; reporting	0	0							Cooling and Ho
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a F
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	Proper cooling time
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	文	0	Proper hot holding
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	245	0	0		Proper cold holding
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date markir
6	X	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public h
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_	Time as a poole in
	-	_			alternate procedures followed	_	_	\Box		IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	333		Consumer advisor
		OUT	NA	NO	Approved Source	-		\blacksquare		_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly
10	0	0	0	×	Food received at proper temperature	0	0	l . I	24	0	0	333		Pasteurized foods
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-			(40)		r asteur ged roods
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	36		Food additives: ap
13	0	0	1		Food separated and protected	0	0	4	26	义	0			Toxic substances
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforman
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with v HACCP plan

_					Compliance Status	COS	K	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	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	×	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	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	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	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 measures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro rocc and crimes			
28	0	Pasteurized eggs used where required	0	0	١.
29	0	Water and ice from approved source	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	ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification	1	Ť	۰
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	128	Wiping cloths; properly used and stored	0	0	Н
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	ō	Utensils, equipment and linens; properly stored, dried, handled	0	ō	Т
43	0		0	0	Н
44	0	Gloves used properly	ŏ	ŏ	Н

		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	- 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

03/04/2022

Date

03/04/2022

Signature of Person In Charge

6,01

Signature of Environmental Health Specialist

Oh A Michael

Date

**** 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: Tequila's Mexican Restaurant Bar								
Establishment Number # 605302378								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.		•						
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.					
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	ry entrance.					
Garage type doors in non-enclosed areas are n	ot completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed	or open.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info			1- 1					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	enhelf)				
			-1					
Food Temperature		1 - 1 - 1	1					
Description		State of Food	Temperature (Fah	renhelt)				

Observed Violations	
Total # 1	
Repeated # ()	
39:	
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Sources	
Sources	
Source Type:	Source:
Additional Comments	

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