

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

TONYS MEXICAN RESTAURANT

Type of Establishment

Permanent O Mobile

O Farmer's Market Food Unit

2635 LAKEVILLA DR Address

O Temporary O Seasonal

Nashville City

Time in 01:45 PM AM/PM Time out 02:55: PM AM/PM

09/08/2022 Establishment # 605257680 Inspection Date

Embargoed 0

Purpose of Inspection **K**Routine

O Follow-up

O Complaint O Preliminary

级 Yes O No

Number of Seats 119

O Consultation/Other Risk Category О3 04 Follow-up Required

12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=0	orrect	ed on-s	ite d
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision				П	IN	оит	N/
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		6 0	0	0
	IN	OUT	NA	NO	Employee Health					7 8		ŏ
2	MC	0			Management and food employee awareness: reporting	0	0		H	1	Ť	H
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ОUТ	N
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 0	7	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	T-	Ιħ	9 0	18%	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	2	0 25	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	0	0
6	滋	0		0	Hands clean and properly washed	0	0		1 5	2 0	0	65
7	933	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	40	١٠	B
	540		_	_	alternate procedures followed	_	_			IN	OUT	N/
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	ΙG	3 0	T 0	25
	IN		NA	NO	Approved Source			_	Ľ	-		-
9	200	0			Food obtained from approved source	0	0		L	IN	OUT	N/
10	0	0	0	×	Food received at proper temperature	0	0] _ [ΙG	4 0	0	32
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	٠, ٠		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination				2	5 O	0	- 32
13	0	斑	0		Food separated and protected	0	0	4	2	6 員	0	
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	N/
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	M

_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	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		120	0	0	Proper hot holding temperatures	0	0	
20	M	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	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	3%		Food additives: approved and properly used	0	0	
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

			G00	D R	a/.\
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	8	0	1
29	0			0	2
30	0	To the second of		0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	級	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	1

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
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	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	8
		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	

inner. You have the right to request a hi n (10) days of the date of the

09/08/2022

Signature of Environmental Health Specialist

09/08/2022

Signature of Person In Charge

**** 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

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 (Fahrenhelt)					
Low temp dish machine 3 comp sink not set up	Chlorine	0						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler #1	40				
2 door cooler	33				
Reach in cooler #1	36				

Food Temperature Description	State of Food	Temperature (Fahrenheit
Mozarella in bag in prep cooler	Cold Holding	43
Pico de gallo in prep cooler	Cold Holding	40
Queso in steamwell	Hot Holding	128
Refried beans in steamwell	Hot Holding	194
Pork in prep cooler #2	Cold Holding	43
Milk in reach in cooler at storage	Cold Holding	42
Queso reheating on stove	Reheating	166

Observed Violations
Total # 6
Repeated # 0
8: Table blocking access to the handsink
Ca: table was moved and hand sink is bow accessible
13: Raw chorizo stored above raw fish in prep cooler #2
Ca: raw chorizo moved away from raw fish and moved to proper storage
14: Low temp dish machine is reading 0 ppm chlorine.
Ca: pic will use 3 comp sink until dish machine is dispensing 50-200ppm chlorine
19: Queso in steamwell is 128F prepped 45 mins ago. Must be at 135F or above.
Ca: reheated to 165F
37: Employee personal phone stored on top of prep table
53: Exhaust hoods are dirty

[&]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

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Establishment Number: 605257680

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 employees use good hygienic practices
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

0

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: Queso reheated to 166F on the stove
- 18: (N.O.) No cooling of TCS foods during inspection.

20:

- 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.
- 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.
- 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:

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: 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

Establishment Info	111 - 111 - 11 - 1 - 111			
Establishment Name: Establishment Number #:	ONYS MEXICAN REST	AURANT		
Establishment Number #.	605257680			
Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Sysco, pfg	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			