



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: TONY'S MEXICAN RESTAURANT
Address: 2635 LAKEVILLA DR
City: Nashville
Inspection Date: 09/08/2022
Time in: 01:45 PM
Time out: 02:55 PM
Risk Category: 03
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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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: [Signature] Date: 09/08/2022
Signature of Environmental Health Specialist: [Signature] Date: 09/08/2022

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: 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)
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 now 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



**Establishment Information**

Establishment Name: TONY'S MEXICAN RESTAURANT

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.
- 9:
- 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:

\*\*\*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.

***Establishment Information***

Establishment Name: TONY'S MEXICAN RESTAURANT

Establishment Number : 605257680

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: TONY'S MEXICAN RESTAURANT

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 Comments**