



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Titos Mexican Restaurant
Address: 8080 Hwy 100, STE C
City: Nashville
Inspection Date: 09/14/2022
Establishment #: 605301328
Embargoed: 0
Risk Category: O1
Number of Seats: 160

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

Table with 2 main columns: 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, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: 09/14/2022
Signature of Environmental Health Specialist: John Michael Date: 09/14/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Sanitizer cloth bucket	QA	200	
Low temp dish machine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	34
Reach in freezer	7
Prep cooler	40
Drawer cooler	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pico de gallo in reach in cooler	Cold Holding	39
Sliced tomatoes in open top prep cooler 1	Cold Holding	40
Pico de gallo in open top prep cooler 2	Cold Holding	41
Beef steak	Cooking	171
Cooked chicken in steam table	Hot Holding	163
Cooked ground beef in steam table	Hot Holding	139
Cooked rice in steam table	Cold Holding	158
Fried beans in steam table	Hot Holding	147
Fried black beans in steam table 2	Hot Holding	136
Cut lettuce in open top prep cooler 3	Cold Holding	43
Pico de gallo in open top prep cooler 3	Cold Holding	40
Cooked ground beef in open top prep cooler 3	Cold Holding	39
Raw beef in drawer cooler	Cold Holding	38
Raw chicken in drawer cooler	Cold Holding	39
Cooked shrimp in prep cooler 3	Cold Holding	37

Observed Violations

Total # 5

Repeated # 0

14: Low temp dish machine has 0 ppm chlorine sanitizer. CA trained and corrected during the inspection.

26: Unlabeled chemical spray bottle stored on the chemical storage rack. CA trained and labeled.

36: Flies observed in kitchen and dinning area.

39: Wet wiping cloth stored on the prep table.

39: Sanitizer cloth buckets stored on the floor in kitchen area.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 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: See source
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 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.
- 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.

