

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

76

EL TAPATIO #3 MT#675

Type of Establishment

Type of Establishment

4801 NOLENSVILLE PK

Nashville Time in 12:30 PM AM / PM Time out 01:35; PM AM / PM

Purpose of Inspection Relation O Follow-up O Complaint O Preliminary O Consultation/Other

10/06/2022 Establishment # 605250449

Risk Category O1 🕱 O3 O4 Follow-up Required 🛱 Yes O No Number of Seats

tisk 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.

Embargoed 20

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=00	rrecte	d on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						Co
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	300	Proper cook
	IN	OUT	NA	NO	Employee Health				17		ō	ō	8	Proper rehe
2	0	瀬		_	Management and food employee awareness; reporting	0	0							Cooling a
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cool
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	_	100	0	0	Proper hot h
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	0	×	0		Proper cold
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	200	0	0	Proper date
6	0	黨		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a p
7	326	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	
-	~		ŭ	_	alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	
8	蕊	0	515	LIN	Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Consumer a
_		OUT	NA.	NO	Approved Source			-		0.0	-			food
9	200	0	_		Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	<u> </u>	Food received at proper temperature	0	0	5	24	0	l٥	323		Pasteurized
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	∣° I		_	_	-		
12	涎	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additiv
13	0	凝	0		Food separated and protected	0	0	4	26	义	0			Taxic subst
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confe
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance HACCP pla

ш	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19		120	0	0	Proper hot holding temperatures	0	0	
20	0	LØ.	0		Proper cold holding temperatures	0	0	5
21	0	200	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	300		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	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Temporary O Seasonal

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	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification		-	۰
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	т
44	0	Gloves used properly	0	0	г

specti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W.
	OUT	Utensiis and Equipment	1		
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	黨	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	
50	麗	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	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	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	1	
58		Tobacco products offered for sale	0	0	١ (
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, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Mario / Sepos

Hiroslava Comuneres

10/06/2022

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

10/06/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: EL TAPATIO #3 MT#675

Establishment Number #: 605250449

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									
Sanitizer Type	PPM	Temperature (Fahrenheit)							
Bleach									

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Prep cooler	34						
Refrigerator	42						

Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding	77 44 45 38 38
Cold Holding Cold Holding Cold Holding	44 45 38
Cold Holding Cold Holding	45 38
Cold Holding	38
Cold Holding	30
	30
Cold Holding	70
Cold Holding	54

Observed Violations Total # 12 Repeated # 0 2: PIC does not not have knowledge of symptoms and diseases of foodborne illnesses. CA: employee health policy left. 6: Observed employee washing hands with gloves on. CA: trained employee
Repeated # 0 2: PIC does not not have knowledge of symptoms and diseases of foodborne illnesses. CA: employee health policy left.
2: PIC does not not have knowledge of symptoms and diseases of foodborne illnesses. CA: employee health policy left.
illnesses. CA: employee health policy left.
1
Invariant hand weaking proctices
proper hand washing practices.
13: Raw chicken and raw beef stored above ready to eat food (cooked beef and pork) in refrigerator. CA: raw items wer moved to bottom shelf.
19: Cooked chicken@ 77F (cooked the day before) stored on counter. CA:
20: Cooked pork a 70 F and cooked beef @ 54 F in refrigerator since the day before. CA: discarded 10 lb.
20: Ceviche @ 44 F, squid @ 45 F in top Prep cooler. CA: iced bag added on the
top to rapid cool. 21: Cooked food (beef, pork and chicken) stored 3 days in the refrigerator
without date marking system. CA: food items were dated during inspection. 36: Hole in the floor by 3 compartment sink.
36: Screen door open.
36: Flies present in the food truck.
47: Cutting boeard with too many and deep cuts. 50: Waste water from the 3 compartment sink onto the floor.
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^{***}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

Establishment Name: EL TAPATIO #3 MT#675

Establishment Number: 605250449

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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.
- 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: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 22: (NA) No food held under time as a public health control.
- 23: Proper consumer advisory observed on menu.
- 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: "No Smoking" signs or the international symbols are not conspicuosly posted at every entrance.
- 58: No

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: EL TAPATIO #3 MT#675 Establishment Number: 605250449						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Information								
Establishment Name: EL	TAPATIO #3 MT#67	75						
Establishment Number #	605250449							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Amigos Meat, Sam's, Restaurant					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							