



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
76

Establishment Name: EL TAPATIO #3 MT#675
Address: 4801 NOLENSVILLE PK
City: Nashville
Inspection Date: 10/06/2022
Risk Category: O1

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.

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, 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.

Signature of Person In Charge: [Signature] Date: 10/06/2022
Signature of Environmental Health Specialist: [Signature] Date: 10/06/2022

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**

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 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**

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Manual dish sink	Bleach		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	34
Refrigerator	42

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cooked chicken on counter	Cold Holding	77
Ceviche in top Prep cooler	Cold Holding	44
Squid in top Prep cooler	Cold Holding	45
Pico de gallo in top Prep cooler	Cold Holding	38
Cut lettuce in top Prep cooler	Cold Holding	38
Cooked pork in refrigerator	Cold Holding	70
Cooked beef in refrigerator	Cold Holding	54

## Observed Violations

Total # 12

Repeated # 0

- 2: PIC does 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 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 were moved to bottom shelf.
- 19: Cooked chicken @ 77F (cooked the day before) stored on counter. CA: discarded 10 lb
- 20: Cooked pork @ 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 board with too many and deep cuts.
- 50: Waste water from the 3 compartment sink onto the floor.



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**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 conspicuously posted at every entrance.
- 58: No

\*\*\*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.***

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**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 Comments**