

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

R=repeat (violation of the same code provi-

SCORE

blishment Name	EL TAPATIO #3 MT#675	Type of Establishment	O Permanent	
vass.	4801 NOLENSVILLE PK	Type or Establishment	O Temporary	

O Temporary O Seasonal

Nashville Time in 02:50 PM AM/PM Time out 03:20: PM AM/PM City 10/13/2022 Establishment # 605250449 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>e</b> in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ		_	_	O\$=co	rrecte	d on
_	_	_	_	_	Compliance Status	cos	R	WT	l ∟	_	_
	IN	OUT	NA	NO	Supervision					IN	ου
1	0	0			Person in charge present, demonstrates knowledge, and	0	0	5		_	Ļ
_	_	_			performs duties	_	_	Ľ	16		0
_	IN	OUT	NA	NO	Employee Health	-	_		17	0	0
2	-56	0			Management and food employee awareness; reporting	0	0	5		IN	oυ
3	0	0			Proper use of restriction and exclusion	0	0	*		IN	00
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20		0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	×	0		0	Hands clean and properly washed	0	0		22	0	l٥
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			-
_		_			alternate procedures followed					IN	ΟU
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Ιo
		OUT	NA	NO	Approved Source	+-		_		_	_
9	0	0			Food obtained from approved source	0	0	l l		IN	OU
10	0	0	0	0	Food received at proper temperature	0	0		24	0	l٥
11	0	0			Food in good condition, safe, and unadulterated	0	0	5			Ľ
12	0	0	0	0	Required records available: shell stock tags, parasite	0	0			IN	ου
	161	OUT	NA	NO	destruction	+-	_	$\perp$	25	_	_
40	IN			NO	Protection from Contamination	-			25		ŏ
13	0.0	0	0		Food separated and protected	10	0	4	26	_	0
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	ΟU
15	0	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0
					served		_			_	_

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26		0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s to control the introduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	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	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
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	凝	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	- 2
50	100	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	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ost recent inspection report in a conspicuous manner. You have the right to request a he 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

ture of Person In Charge

10/13/2022

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10/13/2022

Date Signature of Environmental Health Specialist

Date

\*\*\*\* 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.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: EL TAPATIO #3						
Establishment Number #:  605250449						
NSPA Survey - To be completed if		*				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rnct access to its buildings or	raciities at all times to p	ersons who are			
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-Sr	mokina" sumbol are not con-	roicuously posted at ever	ny antranca			
No officially signs of the international Non-or	moking symbol are not con.	spicuously posicu at eve	ly 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 in	nto areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	by the Act.					
Warewashing Info			1=	2 16		
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)		
	•	•	•			
Equipment Temperature						
Description			Temperature ( Fah	renhelt)		
Food Temperature						
Food Temperature		State of Food	Temperature ( Fah	renheit)		
Food Temperature		State of Food	Temperature ( Fah	renheit)		
		State of Food	Temperature ( Fah	renhelt)		
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7 <sup>.</sup>	
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J.	
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: EL TAPATIO #3 MT#675

Establishment Number: 605250449

Comments/Other O	pservations
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- 2: EHP in the establishment.
- 6: Observed employees washing hands properly.
- 13: Raw meats properly stored in the refrigerators.
- 19: Cooked chicken @ 153F and pork @ 159 in steam table .
- 20: Ceviche @ 37 F, squid @ 36 F, pico de gallo 38F and fresh cheese @ 37 F in Prep cooler. Rice @ 37 F and pork @ 38 F in the refrigerator.
- 21: Proper date marking system in place.

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.

<sup>\*\*\*</sup>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#675				
Establishment Number #: 605250449				
Sources				
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Additional Comments				