

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Nashville City

LOS CHURRASCOS RESTAURANT

2500 MURFREESBORO PK #107

Time in 01:25 PM AM/PM Time out 02:20: PM AM/PM

05/21/2024 Establishment # 605252829 Embargoed 0 Inspection Date

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

Number of Seats 68 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		cos	* CO
					Compliance Status	COS	R	WT	С
	IN	OUT	NA	NO	Supervisien				Г
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				1
2	340	0			Management and food employee awareness; reporting	0	0		Г
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 2 2
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	2
	IN	OUT	NA	NO	Preventing Contamination by Hands	Preventing Contamination by Hands			2
6	100	0		0	Hands clean and properly washed	0	0	\Box	2
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	2
	IN	OUT	NA	NO	Approved Source				ľ
9	黨	0			Food obtained from approved source	0	0		Г
10	0	0	0	×	Food received at proper temperature	0	0		2
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Г
	IN	OUT	NA	NO	Protection from Contamination				2
13	×	0	0		Food separated and protected	0	0	4	2
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Г
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2

					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	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	英	0	0	0	Proper cooling time and temperature	0	0	
19	X	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	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.

GOOD RETA					
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	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	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r

pect	on	R-repeat (violation of the same code provision			140
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	麗	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	
47	0	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	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
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	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l ten (10) days of the date of the

05/21/2024

05/21/2024 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: LOS CHURRASCOS RESTAURANT							
Establishment Number # 605252829							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.		•					
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	m of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	ry entrance.				
Garage type doors in non-enclosed areas are n	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	i by the Act.						
Warewashing Info			I = 1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)			
Equipment Temperature							
Description			Temperature (Fahr	enhelf)			
Food Tonnorman			·				
Food Temperature		State of Food	Townsont on / Fabr				
Description		State of Food	Temperature (Fahr	enneit)			

Observed Violations	٦
Total # 1 Repeated # 0	\Box
Repeated # 0	4
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Establishment Number :	605252829			

Comments/Other Observations	
1:	
2:	
1: 2: 3: 4: 5: 6: 7:	
4:	
5:	
6:	
7:	
7: 8: Ca hand soap is at hand sink 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: Ca rice at 167F, beans at 158F, tamales at 151F on steamwell 20: Ca potato salad@42F. cheese @41F. macaroni salad @43F on prep cooler	
9:	
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19: Ca rice at 167F, beans at 158F, tamales at 151F on steamwell	
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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: LOS CHURRASCOS RESTAURANT		
Establishment Number: 605252829		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

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Sources				
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Additional Comments				

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