



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: LOS CHURRASCOS RESTAURANT
Address: 2500 MURFREESBORO PK #107
City: Nashville
Inspection Date: 12/13/2022
Time in: 01:45 PM
Time out: 03:05 PM
Risk Category: 03
Number of Seats: 68

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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 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, and 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 sections: 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 12/13/2022
Signature of Environmental Health Specialist: [Signature] Date: 12/13/2022

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 #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)
Dishmachine	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in cooler	38
Ice cream freezer	-14

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Chicken broth steamwell	Hot Holding	161
Beans steamwell	Hot Holding	134
Fried chicken	Cooking	195
Macaroni salad prep cooler	Cold Holding	40
Potato and pea salad prep cooler	Cold Holding	42
Pico de gallo reach in cooler	Cold Holding	33
Sliced cabbage reach in cooler	Cold Holding	40
Tamales walk in cooler	Cold Holding	38
Cooked beef walk in cooler	Cold Holding	36
Fruit punch crock pot	Hot Holding	153
Elote	Hot Holding	167
Salsa	Cold Holding	42

**Observed Violations**

**Total #** 7

**Repeated #** 0

20: Rice at 64F sitting out on shelf. Employee stated it has been out of the cooler for 20 minutes. Ca had him put it back into the cooler

34: No visible thermometer in reach in cooler

34: No visible thermometer in reach in freezer

34: No thermometers in deep freezer

34: No visible thermometer in prep cooler

45: Severely worn cutting board

45: Condensation leak in walk in cooler



**Establishment Information**

Establishment Name: LOS CHURRASCOS RESTAURANT

Establishment Number : 605252829

**Comments/Other Observations**

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 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.
- 6: Observed employee properly wash hands before putting on gloves to prepare food
- 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:
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 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.
- 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:
- 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.

***Establishment Information***

Establishment Name: LOS CHURRASCOS RESTAURANT

Establishment Number : 605252829

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: LOS CHURRASCOS RESTAURANT

Establishment Number #: 605252829

**Sources**

Source Type:	Water	Source:	City
Source Type:	Food	Source:	Pfg, legendary, le mene, restaurant
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**