



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

67

Establishment Name: Alex's Tacos & Wings
Address: 913 Rivergate Pkwy
City: Goodlettsville
Inspection Date: 05/13/2024
Establishment #: 605324924
Embargoed: 8
Risk Category: 03
Number of Seats: 88

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 columns: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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: Compliance Status and Compliance Status. Rows include 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, and Compliance Status.

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: 05/13/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/13/2024

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

Establishment Name: Alex's Tacos & Wings
 Establishment Number #: 605324924

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)
Low temp Manual	Chlorine QA	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler on cook line	33
Prep cooler only with salsa and cut carrots and celery sticks	38
Walk in cooler	34
Turbo air freezer near walk in cooler	-2

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked boneless chicken	Cooking	225
Cooked peppers steam table	Hot Holding	138
Refried beans steam table	Hot Holding	175
Crispy wings out of deep fryer	Cooking	206
Cooked rice steam table	Hot Holding	150
Pico sauce on prep cooler on cookline	Cold Holding	34
Cut lettuce on prep cooler on cook line	Cold Holding	33
Sliced tomatoes inside of prep cooler on cook line	Cold Holding	33
Grill ribs in prep cooler on cook line (cook today)	Cold Holding	32
Salsa made with whole tomatoes on prep cooler	Cold Holding	40
Cook soup in walk in cooler with vegetables	Cold Holding	36
Cook rice in the walk in cooler	Cold Holding	34
Tamales in walk in cooler	Cold Holding	33

Observed Violations

Total # 17

Repeated # 0

- 4: Employee was seen drinking out of an unapproved cup in the prep area. CA: PIC was notified of proper drinking protocol.
- 6: Employee did not wash his hands before returning to work after drinking out of unapproved cup. CA: Told PIC to train employees on proper hand washing.
- 8: Valve was turn off at hand sink on cook line (CA) PIC turn them on
- 8: No soap or paper towels at handwashing sink in cooking area. CA: PIC instructed to supply soap and paper towels at all handwashing sinks.
- 13: Raw meat over cut lettuce and mozzarella cheese in prep cooler on cook line (CA) PIC removed the raw meat to bottom shelf
- 17: Pig feet on steam table was precooked but not reheated to 165 F before being placed on steam table. Temperature is reading 131 F. CA: Trained managers to reheat precooked foods to 165 F before hot holding.
- 19: Cooked chicken sitting in basket above deep fryer reading at 119 F. PIC stated chicken has been sitting for 20 minutes. CA: Instructed PIC hot food must be held at 135 F.
- 20: Cooked chicken sitting out at room temperature beneath table on cook line reading at 62 F. PIC stated it was cooked this morning. CA: Embargoed and trained PIC food must be kept at 135 F or above or 41 F and below.
- 21: Tamales in reach in freezer have no date mark. The product inside of tamales and cook beef tripe. Has bern there more than 24 hours (CA) PIC place date on products
- 37: Food on the floor in walk in cooler
- 39: Wet Wipe cloths layout on cook line. Not in sanitize solution
- 41: Ice scoop touching ice in ice machine
- 41: Handle of scoop touching ice in ice bin
- 43: Single service items are not inverted upside down above prep cooler on cook line.
- 46: Clean side of drain board at three compartment sink and low temp dish machine has alot of debris
- 51: Missing cover on trash cans in unisex restrooms
- 52: Dumpster lid open out side



Establishment Information

Establishment Name: Alex's Tacos & Wings

Establishment Number : 605324924

Comments/Other Observations

- 2: Have a health polic
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 9: See food source chart
- 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.
- 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: See food temperature chart
- 18: Cooling is done in the walking cooler. Note: all the tcs foods were in temperature but they are cooling in 5 gallon buckets. Talk to PIC to use 2 to 3 inches container to cool foods down
- 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: Alex's Tacos & Wings

Establishment Number : 605324924

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Alex's Tacos & Wings

Establishment Number #: 605324924

Sources

Source Type: Water

Source: City

Source Type: Food

Source: Sysco, IWC

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Follow up will be with in ten days