

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

67

Alex's Tacos & Wings

Establishment Name

Address

Alex's Tacos & Wings

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

Goodlettsville Time in 11:45; AM AM / PM Time out 01:10; PM AM / PM

Inspection Date 05/13/2024 Establishment # 605324924 Embargoed 8

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

Risk Category O1 💢 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 88

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								ō
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	1 0 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health			
2	DX:	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	*		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	282	0	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	0	186	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	0	26	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	菜	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

#### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con				
	cos	R	W			
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	ľ	
29	0	Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0	Ľ	
	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 Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	:	
37	328	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	Г	
39	1992	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	120	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	100	Single-use/single-service articles; properly stored, used	0	0		
44		Gloves used properly	0	0		

ecti		R-repeat (violation of the same code provision  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	- :
50	0	Sewage and waste water properly disposed	0	0	- 3
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	氮	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
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	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

05/13/2024

- were room

05/13/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.
Please call ( ) 6153405620 to sign-up for a class.

#### 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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
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 ( Fahrenhelt)			
Low temp	Chlorine	50				
Manual	QA					

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 #

- 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

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



#### 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:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<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: Alex's Tacos & Wings					
Establishment Number: 605324924					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
see last paye for auditional comments.					

Establishment Information

Establishment Information								
Establishment Name: Alex's Tacos & Wings Establishment Number # 605324924								
Establish in the interest in	003324924							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Sysco, IWC					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							
Follow up will be wit	th in ten days							