



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Tres Puntos Food MT # 839
Address: 4225 Nolensville Pike
City: Nashville
Inspection Date: 05/13/2024
Time in: 02:10 PM
Time out: 02:35 PM
Risk Category: 01
Number of Seats: 20

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, and 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: 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

Observed Violations

Total # 3

Repeated # 0

31:

34:

37:



Establishment Information

Establishment Name: Tres Puntos Food MT # 839

Establishment Number : 605312417

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: No violations observed during follow up. Employees were retrained during routine inspection.
- 7:
- 8: Hot and cold water available during follow up inspection. Hand sink stocked.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14: No dishes or utensils being stored on the shelf below the dripping air conditioning unit. No violations observed during follow up.
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Cooked beans in reach in cooler temped at 36F and shredded cheese in reachin cooler temped at 43F during follow up. Observed no temperature violations during inspection.
- 21:
- 22:
- 23:
- 24:
- 25:
- 26: No unlabeled chemical bottles observed during follow up.
- 27:
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

Additional Comments