



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

88

Establishment Name Las Cazuelas Mexican Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 4114 Nolensville Pk ☐ Temporary ☐ Seasonal
City Nashville Time in 03:05 PM AM / PM Time out 04:15 PM AM / PM
Inspection Date 03/27/2024 Establishment # 605184256 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 125

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O					O					5									
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					O					O					5									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					O					O														
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O					O					5									
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O					O														
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed					O					O					5									
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O					O														
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O					O					2									
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source					O					O					5									
10	IN	OUT	NA	NO	Food received at proper temperature					O					O														
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O					O														
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O					O					5									
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected					O					O					4									
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O					O					5									
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O					O					2									

Compliance Status										COS					R					WT				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	IN	OUT	NA	NO	Proper cooking time and temperatures					O					O					5				
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					O					O									
Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	IN	OUT	NA	NO	Proper cooling time and temperature					O					O					5				
19	IN	OUT	NA	NO	Proper hot holding temperatures					O					O									
20	IN	OUT	NA	NO	Proper cold holding temperatures					O					O									
21	IN	OUT	NA	NO	Proper date marking and disposition					O					O									
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					O					O					4				
Consumer Advisory																								
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					O					O					5				
Highly Susceptible Populations																								
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					O					O					5				
Chemicals																								
25	IN	OUT	NA	NO	Food additives: approved and properly used					O					O					5				
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					O					O									
Conformance with Approved Procedures																								
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					O					O					5				

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

GOOD RETAIL PRACTICES															
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)							
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT		
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification						52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination						54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2		OUT	Administrative Items					
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1			Compliance Status			YES	NO	WT
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1			Non-Smokers Protection Act					
	OUT	Proper Use of Utensils						57		Compliance with TN Non-Smoker Protection Act			<input type="radio"/>	<input checked="" type="radio"/>	0
41	<input checked="" type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1	58		Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1	59		If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1								
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1								

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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge John Michael Date 03/27/2024 Signature of Environmental Health Specialist John Michael Date 03/27/2024

**** 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:	Las Cazuelas Mexican Grill
Establishment Number #:	605184256

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)
3 compartment sink	Chlorine		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	40
Walk in cooler	39
Reach in freezer	7
Prep cooler	41

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salsa in reach in cooler	Cold Holding	37
Raw beef in walk in cooler	Cold Holding	39
Raw chicken in walk in cooler	Cold Holding	38
Pico de gallo in walk in cooler	Cold Holding	40
Milk in walk in cooler	Cold Holding	40
Raw shrimp in prep cooler	Cold Holding	39
Pico de gallo in open top prep cooler	Cold Holding	42
Sliced tomatoes in open top prep cooler	Cold Holding	41
Refried beans in steam table	Hot Holding	151
Cooked rice in steam table	Hot Holding	139
Pulled pork in steam table	Hot Holding	140
raw chicken in under the grill cooler	Cold Holding	40
Raw beef in under the grill cooler	Cold Holding	42
Raw shrimp in under the grill cooler	Cold Holding	39
Sliced tomatoes in open top prep cooler 2	Cold Holding	41

Observed Violations

Total # 8

Repeated # 0

- 14: Low temp dish machine has 0 ppm chlorine sanitizer. CA trained to use 3 compartment sink. Follow up required.
- 36: Kitchen back door is propped open.
- 37: Employee personal drink stored on the prep table.
- 39: Wet wiping cloth stored on the prep table.
- 41: Knives stored with blades stick in crack behind the hand sink.
- 53: Broken and missing floor tiles throughout the kitchen.
- 53: Excessive dirt build up on the storage area floor.
- 54: Missing light shield in storage area.

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Establishment Information

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 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: See source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 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: See menu
- 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: "No smoking" signs or international symbols are not posted at every entrance.
- 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: Food Source: Restaurant depot and trimeat

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments