				NESSEE D VICE ESTA									ON REPORT SCO					
LA PARRILLA MEXICAN BAR		BAR & GRII	LL -	BAI	R		Tur	o of I	Totobli	in literature	O Fermer's Market Food Unit ent O Mobile	\succ	ł					
Add	iress				2615 ELM HILL PIKE O Temporary O Seasonal													
City	,				Nashville	Time in	01	L:4	0 F	M	A	M/P	M Tir	me o	ut 01:50; PM AM / PM			
Insp	ectio	n Da	te	(03/21/2024 Establishment													
Pur	pose	of In	spect	ion	Routine O Follow-up	O Complaint			O Pro	elimin	ary		0	Co	nsuitation/Other			
Risi	c Cat	egor			篇1 O2	O 3			O 4						up Required O Yes 🕱 No Number of S		0	
		R													d to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
															INTERVENTIONS			
				lgnat				lions							ach item as applicable. Deduct points for category or subcate)	
IN	⊧in c	ompli	ance		OUT=not in compliance NA=not applicable	NO=not observ		R)S=cor	recte	d on-s	ite duri	ng int	spection R=repeat (violation of the same code provisi Compliance Status		eT	
					Compliance Status		1005	1 8 1	**			_	_			cus	R	wi
	_		NA		Supervision Person in charge present, demonstrates	inculados and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	闔	0			performs duties	Nonecyc, and	0	0	5	16	0	0	义	0	Proper cooking time and temperatures	00	ा	
			NA		Employee Health					17	0	0	X	0	Proper reheating procedures for hot holding	0	0	•
	X				Management and food employee aware	ess; reporting	0	의				our	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	黨	0			Proper use of restriction and exclusion			0	°		IN		ne.	NO	a Public Health Control			
			NA	NO	Good Hygienic Practic						0	0	×	0	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobac-			0	5		0		窝	0	Proper hot holding temperatures	0	0	
5	1		NA		No discharge from eyes, nose, and mou		0	0	-		0	18	100	~	Proper cold holding temperatures	00	8	5
6	10	0	nea.		Preventing Centamination Hands clean and properly washed	oy nanes	0	0	-		0				Proper date marking and disposition	-		
7	×	ŏ	0		No bare hand contact with ready-to-eat f	oods or approved	ŏ		5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
			0	0	alternate procedures followed		-	0			IN	OUT	NA	NO				
8	×	<u></u>	NA	LUX.	Handwashing sinks properly supplied an	d accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
9	高		NA		Approved Source Food obtained from approved source		0	0	-		IN	OUT		NO	food Highly Susceptible Populations		_	_
			0		Food received at proper temperature		1ŏ	6	- 1				_	no				_
	X				Food in good condition, safe, and unadu		ŏ	õ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	Ж		Required records available: shell stock t destruction	egs, parasite	0	0			IN	ουτ		NO	Chemicais			
			NA	NO	Protection from Contami	nation				25	0	0	X		Food additives: approved and properly used	0	0	5
13	0	0	X		Food separated and protected			0		26		0			Toxic substances properly identified, stored, used	0	0	_
14	0	0	22		Food-contact surfaces: cleaned and san		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	篾	0			Proper disposition of unsafe food, return served	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive	measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
												_	_					
GOOD RETAIL PRACTICES																		
	OUT=not in compliance COS=correc Compliance Status					COS							R-repeat (violation of the same code provision) Compliance Status	COS	R	WT		
OUT Safe Feed and Water								0	UT			Utonsils and Equipment						
28 O Pasteurized eggs used where required O O 1 45 O Food and nonfood-contact surfaces cleanable, pro						infood-contact surfaces cleanable, properly designed,	0		1									
	0	~													and used			

29	_	Water and ice from approved source	0	0	2	L	constructed, and used		constructed, and used	- U	~	· ·
30	-	Variance obtained for specialized processing methods	0	0	1	1 Г	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
	OUT	Food Temperature Control				1 L				-	-	· _
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	ΙL	47	-	Nonfood-contact surfaces clean	0	0	1
51	<u> </u>	control	~	I۳I	1	LΠ		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1 F	48	82	Hot and cold water available; adequate pressure	0	O	2
33	0	Approved thawing methods used	0	0	1	1 E	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	1 F	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 E	51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	1 [52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 F	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	1[54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1 [OUT	Administrative items			
38	0	Personal cleanliness	0	0	1	1 F	55	0	Current permit posted	0	0	
39	0	Wiping cloths; properly used and stored	0	0	1	1 E	56 O Most recent inspection posted		0	0	° I	
40	0	Washing fruits and vegetables	0	0	1	1Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 1			Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	25	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used		0		1 E	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] _						
service e manner a	alure 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 tanner 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 eport. T.C.A. sections 68-14-202 48-14-706, 68-14-708, 68-14-708, 68-14-719, 68-14-719, 68-14-716, 4-5-329.											
		03/2	21/2	024	4			ľ	Jush	03/2	21/2	024
Signatu	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-foo	dservice ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health departr Please call () 6153405620 to sign-up for a class.	nent. RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: LA PARRILLA MEXICAN BAR & GRILL - BAR Establishment Number #: 605249496

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)								
Triple sink (not set up)	Bleach										

Equipment l'emperature	
Description	Temperature (Fahrenheit)

esoription	State of Food	Temperature (Fahrenheit

· · · · · · · · · · · · · · · · · · ·
Observed Violations
Total #
Repeated # ()
48: Hot water handle to triple sink is broken

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: LA PARRILLA MEXICAN BAR & GRILL - BAR Establishment Number : 605249496

Comments/Other Observations		
:		
:		
:		
:		
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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: LA PARRILLA MEXICAN BAR & GRILL - BAR Establishment Number : 605249496

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: LA PARRILLA MEXICAN BAR & GRILL - BAR Establishment Number #. 605249496

Sources		
Source Type:	Source:	
Additional Comments		

Note: manager stated that plumbing company is coming later this week

No TCS food at bar