



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Velvet Taco Midtown Type of Establishment ☒ Permanent ☐ Mobile
Address 1911 Broadway ☐ Temporary ☐ Seasonal
City Nashville Time in 02:45 PM AM / PM Time out 03:50 PM AM / PM
Inspection Date 04/10/2024 Establishment # 605311099 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 96

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	Compliance Status															COS	R	WT											
IN	OUT	NA	NO															IN	OUT	NA	NO																									
Supervision																																														
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties.											<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures											<input type="radio"/>	<input type="radio"/>	5									
Employee Health																																														
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting											<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding											<input type="radio"/>	<input type="radio"/>										
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion											<input type="radio"/>	<input type="radio"/>		Cooling and Holding, Date Marking, and Time as a Public Health Control																											
Good Hygienic Practices																																														
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use											<input type="radio"/>	<input type="radio"/>	5	18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature											<input type="radio"/>	<input type="radio"/>										
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth											<input type="radio"/>	<input type="radio"/>		19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures											<input type="radio"/>	<input type="radio"/>										
Preventing Contamination by Hands																																														
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed											<input type="radio"/>	<input type="radio"/>	5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures											<input type="radio"/>	<input type="radio"/>	5									
7	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											<input type="radio"/>	<input type="radio"/>		21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition											<input type="radio"/>	<input type="radio"/>										
8	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Handwashing sinks properly supplied and accessible											<input type="radio"/>	<input type="radio"/>	2	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records											<input type="radio"/>	<input type="radio"/>										
Approved Source																																														
9	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food obtained from approved source											<input type="radio"/>	<input type="radio"/>		Consumer Advisory																											
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature											<input type="radio"/>	<input type="radio"/>	5	23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food											<input type="radio"/>	<input type="radio"/>	4									
11	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food in good condition, safe, and unadulterated											<input type="radio"/>	<input type="radio"/>		Highly Susceptible Populations																											
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction											<input type="radio"/>	<input type="radio"/>		24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered											<input type="radio"/>	<input type="radio"/>	5									
Protection from Contamination																																														
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected											<input type="radio"/>	<input type="radio"/>	4	Chemicals																											
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized											<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used											<input type="radio"/>	<input type="radio"/>	5									
15	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served											<input type="radio"/>	<input type="radio"/>	2	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Toxic substances properly identified, stored, used											<input type="radio"/>	<input type="radio"/>										
Compliance with Approved Procedures																																														
27 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Compliance with variance, specialized process, and HACCP plan <input type="radio"/> <input type="radio"/> <input type="radio"/> 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													OUT																			
Safe Food and Water																																
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					
Food Temperature Control																																
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control									<input type="radio"/>	<input type="radio"/>	2	Physical Facilities																		
32	<input type="radio"/>	Plant food properly cooked for hot holding									<input type="radio"/>	<input type="radio"/>	1	48	<input type="radio"/>	Hot and cold water available; adequate pressure									<input type="radio"/>	<input type="radio"/>	2					
33	<input type="radio"/>	Approved thawing methods used									<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices									<input type="radio"/>	<input type="radio"/>	2					
34	<input type="radio"/>	Thermometers provided and accurate									<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed									<input type="radio"/>	<input type="radio"/>	2					
Food Identification																			51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned									<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	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained									<input type="radio"/>	<input type="radio"/>	1					
Prevention of Food Contamination																			53	<input type="radio"/>	Physical facilities installed, maintained, and clean									<input type="radio"/>	<input type="radio"/>	1
36	<input type="radio"/>	Insects, rodents, and animals not present									<input type="radio"/>	<input type="radio"/>	2	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used									<input type="radio"/>	<input type="radio"/>	1					
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display									<input type="radio"/>	<input type="radio"/>	1	Administrative Items																		
38	<input type="radio"/>	Personal cleanliness									<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted									<input type="radio"/>	<input type="radio"/>	0					
39	<input type="radio"/>	Wiping cloths: properly used and stored									<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted									<input type="radio"/>	<input type="radio"/>						
40	<input type="radio"/>	Washing fruits and vegetables									<input type="radio"/>	<input type="radio"/>	1	Compliance Status																		
Proper Use of Utensils																			Non-Smokers Protection Act										YES	NO	WT	
41	<input type="radio"/>	In-use utensils; properly stored									<input type="radio"/>	<input type="radio"/>	1	57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act									<input checked="" type="radio"/>	<input type="radio"/>	0					
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled									<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale									<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	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed									<input type="radio"/>	<input type="radio"/>						
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 26-1-709, 26-1-710, 26-1-711, 26-1-715, 26-1-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/10/2024 Signature of Environmental Health Specialist Michael Abela Date 04/10/2024

**** 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: Velvet Taco Midtown
Establishment Number #: 605311099

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 comp sink not set up Low temp dishmachine	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	38
Lowboy cooler	38
Lowboy cooler	42
Walk in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pico de gallo in prep cooler	Cold Holding	37
Diced tomatoes in prep cooler	Cold Holding	38
Guac prepped 1 hr ago in prep cooler	Cooling	50
Sour cream in lowboy cooler	Cold Holding	38
Ham in lowboy cooler	Cold Holding	38
Raw shrimp in lowboy cooler	Cold Holding	38
Raw hamburger in lowboy cooler	Cold Holding	38
Rice in front hot table	Hot Holding	176
Queso in steamwell	Cold Holding	156
Chicken in hotbox	Hot Holding	140
Pork cooling in ice bath	Cooling	62
Raw chicken in walk in cooler	Cold Holding	38
Pork in walk in cooler	Cold Holding	38

Observed Violations

Total # 1

Repeated # 0

37: Employee drinks stored on shelf on top of TCS foods at the cook/prep line

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Velvet Taco Midtown

Establishment Number : 605311099

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Illness policy is known and practiced
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees practice good hygienic practices
- 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:
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: No cooking observed at the time of inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling observed
- 19: Proper hot holding observed
- 20: Proper cold holding observed
- 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: Verified
- 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: HACCP plan and logs being maintained properly
- 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: Velvet Taco Midtown

Establishment Number : 605311099

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Number #:	605311099
-------------------------	-----------

Additional Comments