#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

CALCON STATE			J			FOOD SERV	ICE ESTA	BL	ISH	м	ENI	т II	151	PEC	TIO	ON REPORT	CORE	-	
	Sec. 1	144-1	680		South Hall '	Velvet Taco										O Farmer's Market Food Unit R Permanent O Mobile			
Esti	Dist	nmen	nt Nar		EOEE Brook							Ту;	xe of E	Establi	ishme	ent Permanent O Mobile		J	
Add	ress				5055 Broadway Place O Temporary O Seasonal														
City					Nashville		Time in	01	L:5	5 F	PM	_ AI	M / PI	M Ti	me o	ut 02:15: PM AM / PM			
Insp	ectic	n Da	ate		03/21/20	24 Establishment #	60530483	2		_	Emba	argoe	d 0	)					
Puŋ	pose	of In	spec		ORoutine	例 Follow-up	O Complaint			_	elimir				Cor	nsultation/Other			
Risi	Cat	legor	, ,		01	80(2	03			04				Fc	allow-	up Required O Yes K No Number	of Seats	0	
	1.0-01				ors are food pre	eparation practices	and employee		vior	8 mc				repo	ortec	to the Centers for Disease Control and Pre-	ention	_	
				as c	ontributing fac											control measures to prevent illness or injury			
		(11	uric de	algent	ed compliance stat											INTERVENTIONS ach Hom as applicable. Deduct points for category or sub	ontegory	r.)	
IN	⊨in c	ompii	ance			nce NA=not applicable	NO=not observe				0 <b>S</b> =co	rrecte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code pr			
F					Com	pliance Status		COS	R	WT		_		_		Compliance Status	_	S R	WT
Ц	_	-	NA	NO	Decree is shares	Supervision present, demonstrates k	haudata and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods	·		
1	鬣	0			performs duties	present, demonstrates k	nowledge, and	0	0	5		23	0		-	Proper cooking time and temperatures	0	8	2 5
2	IN XX		NA	NO	Management and	Employee Health food employee awarene	ess: reporting	0	ГОТ		17	1	0	0	0	Proper reheating procedures for hot holding	_	0	0
3	×	õ	1			triction and exclusion	and the second	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control			
	IN	10000	NA			od Hygienic Practice						×	0	0	_	Proper cooling time and temperature	0		2
4	邕	0				ting, drinking, or tobacco n eyes, nose, and mouth			0	5	19		0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Prevent	ing Contamination by						1		ŏ	0	Proper date marking and disposition	ŏ		5 5
	8	0		_	Hands clean and	properly washed tact with ready-to-eat for	ode or approvad	0	-	5	22	12	0	0	0	Time as a public health control: procedures and record	s 0	0	
7	鬣	0	0	0	alternate procedu	res followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory		-	
8	XX IN	0	NA	NO	Handwashing sink	Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0				m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	X	0	0	0	Food received at Food in good con-	proper temperature dition, safe, and unadulte	rated	8	00	5	24	鬣	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	ñ	õ	0	0	Required records	available: shell stock tag		ō	ŏ			IN	OUT	NA	NO	Chemicals		-	-
H	IN		NA	NO	destruction Prote	ction from Contamin	ation			_		135	0	0		Food additives: approved and properly used	0	ТО	1.
13	2	0	0		Food separated a				0		26	×				Toxic substances properly identified, stored, used	0	0	۳°
	風風		0			aces: cleaned and saniti of unsafe food, returned		0		5		IN	_	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	+	Та	
15	8	0			served			0	0	2	21	12	0	0		HACCP plan	0	0	5
				Goo	d Retail Practi	ces are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods			
								GOO	DR	ar/.	L PR	LACT	1CE	5					
				00	T+not in compliance	pliance Status	COS=corre	cled o	n-site R	during WT	inspe	iction				R-repeat (violation of the same code provisio Compliance Status		ান	wT
		OUT	1			Food and Water			<u> </u>			0	UT			Utensiis and Equipment		<u>- 1-</u>	
	8 9				d eggs used when lice from approved			8	0	1	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	õ	0	Varia		obtained for special	lized processing method	5	ŏ	ŏ	1		6	-			g facilities, installed, maintained, used, test strips	0	6	1
-	_	OUT	_			mperature Control d; adequate equipment for	or here core have			_	4	_	-			ntact surfaces clean	0		
3	1	0	cont		oing metricus used	a, adequate equipment it	or temperature	0	0	2	F	_	UT	4011100	0.001	Physical Facilities	Ť	10	
	2				properly cooked for				0	1	_					water available; adequate pressure		10	
	3 4				thawing methods u eters provided and			6	0	1	4					stalled; proper backflow devices	-6	6	
		OUT				d identification							-			s: properly constructed, supplied, cleaned	Ō		
3	5	0	Food	i prop	erly labeled; origin	al container; required rec	cords available	0	0	1	5	2	<b>o</b>   0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminatio	ən 🛛				5	_	0 P	hysica	al faci	lities installed, maintained, and clean	0	-	
3	6	0	Inse	ots, ro	dents, and animals	s not present		0	0	2	5	4	0 A	vdequa	ste ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	ation prevented du	ring food preparation, sto	orage & display	0	0	1		0	UT			Administrative Items			
_	8				leanliness			0	0	1						nit posted	0	0	2 0
_	9 0				ths; properly used ruits and vegetable				0	1	F	6	0 1	nost re	cent	Compliance Status			D WT
		OUT			Prope	r Use of Utensils				_						Non-Smokers Protection Act		<u> </u>	
	1 2				nsils; properly store	ed ns; properly stored, dried	handled		8		5	7 8				with TN Non-Smoker Protection Act ducts offered for sale	- 8	8	
4	3	0	Sing	le-use	/single-service art	icles; properly stored, us		0	0	1		š				oducts are sold, NSPA survey completed	- 0	ŏ	<u>i</u>
4	4	0	Glov	es us	ed properly			0	0	1									

alture 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. 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 anner 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 port. T.C.A. sections **11 17 703**, **05 14 706**, **16 14 708**, **68 14 710**, **68 14 711**, **68 14 715**, **68 14 716**, **4 6 32**.

	03/21/2024	Mr. m. M.C.
Signature of Person In Charge	Date	Signature of Environmental Health Specialist

03/21/2024

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

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



# Establishment Information

Establishment Name: South Hall Velvet Taco Establishment Number #: 605304832

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)						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Line cooler	40			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Tomatoes in line cooler	Cold Holding	42				

Observed Violations						
Total # 1 Repeated # 0						
Repeated # 0						
37:						

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



## Establishment Information

Establishment Name: South Hall Velvet Taco Establishment Number : 605304832

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19:	
3:	
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19:	
<ul> <li>19:</li> <li>20: Line cooler observed to be holding items at 41 F or below</li> <li>21:</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26:</li> <li>27: HACCP logs have been updated since last inspection</li> <li>57.</li> </ul>	
21:	
22:	
23.	
25.	
20. 27: LIACCD loss have been undeted since last increation	
27. HACCP logs have been upualed since last inspection	
57: 58:	
50.	

\*\*\*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.

## Establishment Information

Establishment Name: South Hall Velvet Taco Establishment Number: 605304832

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: South Hall Velvet Taco Establishment Number #: 605304832

Source:	
Source:	
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### Additional Comments

Establishment is updating HACCP logs and cooler is holding foods at appropriate temperatures