TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carrier Contract													_		
STATISTICS.											O Fermer's Market Food Unit				
Establishment Name	Antojitos Cubil	ete Mexican Restaurar	nt								Permanent O Mobile	9	C	1	
Establishment Name	2712 Nolensvil					_	Тур	e of E	stabli	shme	ent Sc Permanent O Mobile			/	
Address						_					O Temporary O Seasonal				
City	Nashville	Time	n <u>1</u> 2	2:5	0 F	PM	A	/ PN	/ Tir	ne ou	иt 01:05: PM АМ/РМ				
Increation Date	03/18/2024	Establishment # 60530140				Emba									
Inspection Date					_			-						—	
Purpose of Inspection	O Routine	Follow-up O Complain	t		O Pr	elimin	ary		0	Cor	nsuitation/Other				
Risk Category	O1 🕅	62 O 3			O 4				Fo	llow-	up Required OYes 🕱 No	Number of S	eats	80	
											to the Centers for Disease Cont control measures to prevent illn	rol and Prevent			
	contributing factors							-				ess of injury.			
(Mark design	nated compliance status (IN	FOODBORNE ILLNESS R , OUT, NA, NO) for each numbered ite									INTERVENTIONS ach item as applicable. Deduct points for	category or subcate	gory.)		
IN=in compliance	OUT=not in compliance	NA=not applicable NO=not observ	ed		CC	S=con	recter	t on-si	te duri	ng ins	pection R=repeat (violation of th	e same code provisio	on)		
		nce Status	cos	R	WT		_	_	_	_	Compliance Status		cos	R	WT
IN OUT NA N		Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1 嵐 0	Person in charge prese performs duties	nt, demonstrates knowledge, and	0	0	5	16	澎	0	0	0	Proper cooking time and temperatures	reeas	0	o	
IN OUT NA N	O Em	ployee Health	-	_			1		õ		Proper reheating procedures for hot hok	ding	ŏ	00	5
2 1 0		employee awareness; reporting	_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
3 🕱 O	Proper use of restriction		0	0	_	4.0		0	0	0	a Public Health Contr	lor	0		
	Proper eating, tasting, o	lygionic Practicos drinking, or tobacco use	0	0	_		民気	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	윙	
5 🕱 🔿 🖸 🖸	No discharge from eyes	s, nose, and mouth	ŏ	õ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
IN OUT NA N	 Preventing C Hands clean and proper 	Contamination by Hands	0	0	_		*		0		Proper date marking and disposition			Ō	-
7 2 0 0 0	Ma have been described of	with ready-to-eat foods or approved	ŏ	ŏ	5	22	0	0	×	-	Time as a public health control: procedu		0	0	
8 22 0	alternate procedures for	llowed perly supplied and accessible	-	0	2			_	NA	NO	Consumer Advisory Consumer advisory provided for raw and				
IN OUT NA N		proved Source			<u> </u>	23	0	0	×		food	andercooked	0	0	4
9 🚊 O	Food obtained from app Food received at proper		0	0			IN	OUT	NA	NO	Highly Susceptible Popul	ations		_	
		safe, and unadulterated	8	8	5	24	0	0	22		Pasteurized foods used; prohibited food	s not offered	0	0	5
12 0 0 🕱 0		able: shell stock tags, parasite	0	0			IN	OUT	NA	NO	Chemicals			-	
IN OUT NA N	laestruction	from Contamination			-	25	0	0	X	_	Food additives: approved and properly u	ised	01	তা	
13 度 0 0	Food separated and pro		_	0		26	箴	0			Toxic substances properly identified, sto		0	0	•
14 🕱 0 0	Food-contact surfaces:	cleaned and sanitized safe food, returned food not re-		0	5		IN	OUT	NA	NO	Conformance with Approved I Compliance with variance, specialized p			_	
15 溴 0	served	Isate food, returned food hot re-	0	0	2	27	0	0	×		HACCP plan	rocess, and	0	0	5
						_								_	
G	od Retail Practices	are preventive measures to c						<u> </u>	_	gens	, chemicals, and physical object	s into foods.			
	UT=not in compliance	COS=corr				L PR		ICE	3		R-repeat (violation of the san	co codo provisiona)			
		ce Status		R		Ē	Calori				Compliance Status		COS	R	WT
28 O Pasteun	Safe Food zed eggs used where requ	and Water		0	_		_	UT			Utensils and Equipment nfood-contact surfaces cleanable, prope	du decise a d		_	
29 O Water a	nd ice from approved sour	ce	0	0	2	45	5 8				and used	ny designed,	0	0	1
30 O Variance	e obtained for specialized p	processing methods rature Control	0	0	1	46	5 (o w	/arews	ashin	g facilities, installed, maintained, used, te	et etrice		0	1
Dropper		quate equipment for temperature	Le			47	-					ter en he l	0	U	
31 Control		denne edeternene in en ihrierenene	0				7 (οN	onfoo	d-con	tact surfaces clean	iar an tha	-		1
	od properly cooked for hot		-	0	2			Ο N UT	onfoo	d-con	tact surfaces clean Physical Facilities	rat an iba	0	0	1
33 I U IACONVE		holding	0	0	1	48	8 0	UT D H	ot and	l cold	Physical Facilities water available; adequate pressure	ist subs	0	•	2
	d thawing methods used		0	0	1	48	0 8 (UT DH	ot and lumbir	l cold	Physical Pacilities water available; adequate pressure stalled; proper backflow devices	isi sulte	0	0 8	2
	d thawing methods used meters provided and accur		0	0	1	48		UT D H D P D S	ot and lumbir ewage	l cold	Physical Facilities water available; adequate pressure		0	0 0 0	2 2 2
34 O Thermo OUT	d thawing methods used meters provided and accur Food Ide	rate	0	0	1	48 49 50			ot and lumbir ewage pilet fa	l cold og ins e and cilitie	Physical Pacilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed	id	0	0 0 0	2 2 2
34 O Thermo OUT	d thawing methods used meters provided and accu Feed Ide operly labeled; original cor	rate ntification	000000000000000000000000000000000000000	0 0 0	1 1 1	48 49 50	0 8 (0 9 (0 1 (0 2 (0	UT D H D P D S D T C D G	ot and lumbir ewage pilet fa arbag	I cold ig ins and cilitie e/refu	Physical Pacilities water available; adequate pressure talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleane	id	00000	0 0 0 0 0 0	2 2 2 1
34 O Thermo OUT 35 O Food pr OUT	d thawing methods used meters provided and accu Feed Ide operly labeled; original cor	rate ntification stainer; required records available od Contamination	000000000000000000000000000000000000000	0 0 0	1 1 1	48 49 50 51	0 8 (9 (0 (1 (2 (3 (UT D H D P D S D TO D G D P	ot and lumbir ewage bilet fa arbag hysica	I cold ng ins and icilitie e/refu I faci	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleane use properly disposed; facilities maintaine	ed	0 0 0 0 0 0	0 0 0 0 0 0	2 2 2 1
34 O Thermon OUT 0UT 35 O Food privile OUT 0UT 36 O Insects,	d thawing methods used meters provided and accu Food Ide operly labeled; original con Prevention of Fo rodents, and animals not p	rate ntification tainer; required records available od Contamination present	000000000000000000000000000000000000000	0 0 0	1 1 1 2	48 49 50 51 52	0 8 (9 (0 (1 (2 (3 (4 (UT D H D P D S D T C D G D P D A	ot and lumbir ewage bilet fa arbag hysica	I cold ng ins and icilitie e/refu I faci	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean intilation and lighting; designated areas u	ed	0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0	2 2 2 1
34 O Thermon OUT OUT 35 O Food pro 35 O Food pro OUT 36 O Insects, 37 O Contam	d thawing methods used meters provided and accur Food Ide operly labeled; original con Prevention of Fo rodents, and animals not p ination prevented during for	rate ntification stainer; required records available od Contamination	0 0 0 0 0	0 0 0 0	1 1 1 2 1	48 49 50 51 52 52	0 8 9 0 0 0 1 0 2 0 3 0 4 0	UT D H D P D S D T O G D P O A UT	ot and lumbir ewage bilet fa arbag hysica dequa	i cold ng ins and cilitie e/refu il faci te ve	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean intilation and lighting; designated areas u Administrative items	ed	0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0	2 2 2 1
34 O Thermoi OUT 35 O Food privile 35 O Food privile 0UT 36 O Insects, 37 37 O Contam 38 O Persona	d thawing methods used meters provided and accur Food Ide operly labeled; original con Prevention of Fo rodents, and animals not p ination prevented during fo il cleanliness	rate ntification intainer; required records available od Contamination present prod preparation, storage & display	0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0	1 1 1 2 1	48 49 50 51 52 53 54	5 (0) 5	UT D H D P D S D T D S D T O G D P O A UT O O	ot and lumbir ewage bilet fa arbag hysica dequa	e/refu te ve	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean intilation and lighting; designated areas u Administrative items nit posted	ed	0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0	2 2 2 1
34 O Thermon OUT OUT 35 O Food pro 35 O Food pro OUT 36 O Insects, 36 O Insects, O Contam 38 O Persona 39 O Wiping of 40 O Washing O O	d thawing methods used meters provided and accur Food Ide operly labeled; original con Prevention of Fo rodents, and animals not p ination prevented during for	rate ntification intainer; required records available od Contamination present prod preparation, storage & display	0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0	1 1 1 2 1 1 1	48 49 50 51 52 52	5 (0) 5	UT D H D P D S D T D S D T O G D P O A UT O O	ot and lumbir ewage bilet fa arbag hysica dequa	e/refu te ve	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean intilation and lighting; designated areas u Administrative items	ed sed	0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1 1 1 1 0
34 O Thermonology OUT OUT 35 O Food processor OUT OUT OUT 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping of the string OUT OUT OUT	In the second se	rate ntification intainer; required records available od Contamination present prod preparation, storage & display	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0	1 1 1 1 2 1 1 1 1	48 49 50 51 52 52 54 54	0 8 9 0 1 2 2 4 4 0 5 5 0		ot and lumbir ewage oilet fa arbag hysica dequa urrent ost re	e/refu perm perm cent	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed was: properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean mitilation and lighting; designated areas u Administrative items mit posted compliance Status Non-Smokers Protection	id ed sed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 9 7 ES		2 2 1 1 1 1 0
34 O Thermonic OUT OUT 35 O Food provided in the second provided in	In the set of the set	rate Intification Intainer; required records available Inter Contamination present prod preparation, storage & display stored	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	1 1 1 1 2 1 1 1 1 1 1	43 43 50 51 52 53 54 54 56 56 56 56 56 56 57 55 55	0 8 (9 (9 (1 (2 (3 (4 (0 5 (5 (7 8		ot and lumbin ewage oilet fa arbag hysica dequa urrent ost re ompli	e/refu e/refu icitize e/refu if faci if aci te ve perm cent	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed use properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean mitilation and lighting; designated areas u Administrative items nit posted inspection posted Compliance Status	id ed sed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
34 O Thermon OUT 35 O Food priving 35 O Food priving OUT 36 O Insects, 37 O Contam 38 O Persona 99 O Wiping of Wiping of Wiping of Ut 40 O Washing OUT 41 O In-use u 42 O Ubensils 43 O Single-u	In the service and second In the service of the second second In the second s	rate Intification Itainer; required records available Ind Contamination present bod preparation, storage & display stored In of Utensilis operly stored, dried, handled	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1	43 45 50 51 52 52 53 54 55 55 55 55 55 55	0 8 (9 (9 (1 (2 (3 (4 (0 5 (5 (7 8		ot and lumbin ewage oilet fa arbag dequa dequa urrent ost re omplic	e/refu e/refu icilitie e/refu if faci te ve perm cent ance o pro	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed; supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean intilation and lighting; designated areas u Administrative items nit posted Compliance Status Non-Smokers Protection Act	ed sed Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
34 O Thermo OUT 35 O Food pr 35 O Food pr 0UT 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping o 40 O Washing 0UT 41 O 42 O Utensils 43 O Single-u 44 O Gloves of	d thawing methods used meters provided and accu Pool Ide operly labeled; original con Prevention of Fo rodents, and animals not p ination prevented during fo il cleanliness cloths; properly used and s g fruits and vegetables Propor Use tensils; properly stored , equipment and linens; pri se/single-service articles; used properly	rate Intification Itainer; required records available Indication present bod preparation, storage & display stored Indication of Utensils operly stored, dried, handled properly stored, used	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 49 50 51 52 53 54 54 54 54 54 54 55 55 55 55	0 8 0 8 0 0 0 1 0 0 0 0 2 0 0 0 0 3 0 0 0 0 3 0 0 0 0 5 0 0 0 0 7 5 0 0 0 7 8 9 9 0		ot and lumbin ewage oilet fa arbag hysica dequa urrent ost re omplic obacc tobacc	e cold og ins and cilible e/refu il faci de ve perm cent ance o pro co pro	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed se: properly constructed, supplied, cleane use properly disposed; facilities maintaine ities installed, maintained, and clean intilation and lighting; designated areas u Administrative items nit posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	ed sed Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 1 1 1 1 1 0 WT 0
34 O Thermoi OUT 35 O Food priving 35 O Food priving 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping of 40 O Washing 0UT 0UT 41 41 O In-use u 42 O Utensils 43 O Single-u 44 O Gloves i	In the set of the set	rate Intification Itainer; required records available Indication present bod preparation, storage & display stored Indication of Utensils operly stored, dried, handled properly stored, used within ten (10) days may result in suspen-			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 49 50 51 52 53 54 56 56 56 56 56 57 58 58 58			ot and lumbin ewage oilet fa arbag hysica dequa urrent ost re obacc tobacc	errore permit.	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean intilation and lighting; designated areas u Administrative Items nit posted Compliance Status Non-Smoker Protection with TN Non-Smoker Protection Act ducts offered for sale	ed sed Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 1 0 WT 0
34 O Thermonic OUT 0UT 35 O Food proposition 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping G 40 O Washing 0UT 0 Uashing 41 O In-use u 42 O Utensils 43 O Single-u 44 O Gloves in	In the second se	rate Intification Itainer; required records available Indication Indicatio			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 48 50 51 52 53 54 54 56 56 56 57 58 58 58 58 58 58	0 8 0 0 0 0 0 0 0 0 0 0 0 0 0		ot and lumbir ewage bilet fa arbag hysica dequa urrent cost re omplic obacc tobac	e cold og ins and cilitie e/refu il faci te ve perm cent ance o pro co pro co pro	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed se: properly constructed, supplied, cleane use properly disposed; facilities maintaine ities installed; maintained; and clean mitilation and lighting; designated areas u Administrative items nit posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold; NSPA survey completed Repeated violation of an identical risk factor	ad ed sed Act			2 2 2 1 1 1 1 1 1 1 0 WT 0
34 O Thermonic OUT 0UT 35 O Food priving 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping et 40 O Washing 0UT 0UT 41 O In-use u 42 O Utensils 43 O Single-u 44 O Gloves u	In the set of the set	rate Intification Itainer; required records available Indication present bod preparation, storage & display stored of Utensils operly stored, dried, handled properly stored, dried, handled properly stored, used within ten (10) days may result in suspention stituting imminent health hazards shall in a conspicuous manner. You have the re 8, 66-14-709, 68-14-711, 68-14-715, 68-14-	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 48 50 51 52 53 54 54 55 56 56 57 58 58 58 58 58 58 58 58 58 58 58 58 58	0 8 (9 (1 (2 (3 (4 (0 5 (5 (7 8 9 (1 (2 (1 (2 (1 (2 (1 () (1 ()) ()) () ()) () ()) ()) ()) ()) ()) ())) ()) ())) ())) ())) ())) ()))))))))))))		ot and lumbir ewage oilet fa arbag hysica dequa urrent ost re ompli obacc tobac tobac s shall	erreit.	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed; supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean entilation and lighting; designated areas u Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold; NSPA survey completed Repeated violation of an identical risk factor . You are required to post the food service liting a written request with the Commissione	Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 1 1 1 1 1 1 1 0 WT 0
34 O Thermonic OUT 0UT 35 O Food priving 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping et 40 O Washing 0UT 0UT 41 O In-use u 42 O Utensils 43 O Single-u 44 O Gloves u	In the second se	rate Intification Itainer; required records available Indication present bod preparation, storage & display stored of Utensils operly stored, dried, handled properly stored, dried, handled properly stored, used within ten (10) days may result in suspention stituting imminent health hazards shall in a conspicuous manner. You have the re 8, 66-14-709, 68-14-711, 68-14-715, 68-14-			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 48 50 51 52 53 54 54 55 56 56 57 58 58 58 58 58 58 58 58 58 58 58 58 58	0 8 (9 (1 (2 (3 (4 (0 5 (5 (7 8 9 (1 (2 (1 (2 (1 (2 (1 () (1 ()) ()) () ()) () ()) ()) ()) ()) ()) ())) ()) ())) ())) ())) ())) ()))))))))))))		ot and lumbir ewage oilet fa arbag hysica dequa urrent ost re ompli obacc tobac tobac s shall	erreit.	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed; supplied; cleane use properly disposed; facilities maintaine lities installed; maintained; and clean entilation and lighting; designated areas u Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold; NSPA survey completed Repeated violation of an identical risk factor . You are required to post the food service	Act		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 1 1 1 1 1 1 1 0 WT 0
34 O Thermonic OUT 0UT 35 O Food priving 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping et 40 O Washing 0UT 0UT 41 O In-use u 42 O Utensils 43 O Single-u 44 O Gloves u	In the second se	rate Intification Itainer; required records available Indication present bod preparation, storage & display stored of Utensils operly stored, dried, handled properly stored, dried, handled properly stored, used within ten (10) days may result in suspention stituting imminent health hazards shall in a conspicuous manner. You have the re 8, 66-14-709, 68-14-711, 68-14-715, 68-14-	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 48 50 51 52 53 54 54 55 56 56 57 58 58 58 58 58 58 58 58 58 58 58 58 58	0 8 9 0 1 2 2 4 4 0 5 5 0 5 5 0 7 8 9 7 8 9 7 8 9 7 8 9 7 8 9 7 8 9 7 8 9 7 7 8 9 7 7 8 9 7 7 7 8 9 7 7 7 7		ot and lumbir ewage oilet fa arbag hysica dequa urrent ost re omplic obacc tobac tobac s shall s repo	errett oproversesses oproverses oproverse oproverse oproverse oproverse oproverse oproverse oproverse oproverse oproverse oproverse oproverse oproverses oprover	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed; supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean entilation and lighting; designated areas u Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold; NSPA survey completed Repeated violation of an identical risk factor . You are required to post the food service liting a written request with the Commissione	Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 1 1 1 1 1 1 1 0 WT 0
34 O Thermonon OUT 35 O Food prime 35 O Food prime 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping 4 40 O Washing 0UT 41 O 42 O Utensils 43 O Single-u 44 O Gloves in	In Charge	rate Intification Itainer; required records available Indication present bod preparation, storage & display stored of Utensils operly stored, dried, handled properly stored, dried, handled properly stored, used within ten (10) days may result in suspention stituting imminent health hazards shall in a conspicuous manner. You have the re 8, 66-14-709, 68-14-711, 68-14-715, 68-14-	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 48 50 51 51 52 53 54 54 54 56 56 56 56 56 56 56 56 56 56 56 56 56	0 8 9 0 1 2 0 1 2 0 1 2 0 1 2 0 1 2 0 1 2 0 1 2 0 1 1 0 0 1 1 0 0 1 1 0 0 1 0 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		ot and lumbin ewage bilet fa arbag hysica dequa dequa dequa dequa omplicio tobaco tobaco tobaco tobaco tobaco tobaco tobaco tobaco	errefut el cold gins and collitie el refut de ve permi cont co pro co pro co pro co pro co pro remit, ceas	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed sc: properly constructed, supplied, cleane use properly disposed; facilities maintaine ities installed, maintained, and clean intilation and lighting; designated areas u Administrative items nit posted Compliance Status Non-Smoker Protection with TN Non-Smoker Protection Addition of an identical risk factor sc. You are required to post the food service lifting a written request with the Commissione	Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 1 1 1 1 1 1 1 1 1 0 WT 0 0 WT
34 O Thermonon OUT 35 O Food prime 35 O Food prime 36 O Insects, 37 O Contam 38 O Persona 39 O Wiping 4 40 O Washing 0UT 41 O 42 O Utensils 43 O Single-u 44 O Gloves in	In Charge	rate Intification Intainer; required records available Intainer; required records available Internet	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	48 48 50 51 52 53 54 54 55 55 56 57 57 58 58 58 58 58 58 58 58 58 58 58 58 58	0 8 9 9 0 1 2 0 1 2 0 1 2 0 1 2 0 1 1 1 1 1 1 1 1 1 1 1 1 1	UT D H D P D S D T T T T T T T T T T T T T	ot and lumbir ewage oilet fa arbag hysica dequa dequa urrent ost re omplic tobac tobac tobac s shall s repo	errefu errefu errefu il faci te ve permi cent i ance o pro co pro co pri co pro co pri co pro co pri co pro	Physical Facilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleane use properly disposed; facilities maintaine lities installed, maintained, and clean intilation and lighting; designated areas u Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection with TN Non-Smoker Protection Act ducts offered to sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor e. You are required to post the food service ling a written request with the Commissioner and Health Specialist ealth/article/eh-foodservice ****	Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 2 1 1 1 1 1 1 1 1 1 0 WT 0 0 WT

-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mont	th at the county health department.	
2207 (1024: 0-10)	Please call () 6153405620	to sign-up for a class.	
	,			,

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Antojitos Cubilete Mexican Restaurant Establishment Number #: 605301404

NSPA Survey –	To be completed if #57 i	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 l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Antojitos Cubilete Mexican Restaurant Establishment Number : 605301404

Comments/Other Observations
1: 2: 3: 4: 5: 6: 7: 8: 9:
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: (IN) All food was in good, sound condition at time of inspection. 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 27: 27: 27: 27: 27: 27: 27
 22: 23: (NA) Establishment does not serve animal food that is raw or undercooked.
 24: 25: (NA) Establishment does not use any additives or sulfites on the premises. 26: 27:
57: Age-restricted venue restricts access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older. 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.

Establishment Information

Establishment Name: Antojitos Cubilete Mexican Restaurant Establishment Number : 605301404

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Antojitos Cubilete Mexican Restaurant Establishment Number # 605301404

Sources		
Source Type:	Source:	

Additional Comments

All critical violations have been corrected.