

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit

Tequila Cowboy - Kitchen Permanent O Mobile Type of Establishment 305 Broadway

O Temporary O Seasonal Nashville Time in 01:25 PM AM / PM Time out 02:00; PM AM / PM

04/03/2024 Establishment # 605225184 Embargoed 0 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

04

Number of Seats 500 级 Yes O No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for ea

IIN	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc	S=00	mecte	d on-si	te duri	ing ins	pection R*n
					Compliance Status	cos	R	WT						Compliance
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reh
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	Proper cooking time a
	IN	OUT	NA	NO	Employee Health				17		126	ŏ	_	Proper reheating proc
2	700	0			Management and food employee awareness; reporting	0	0							Cooling and Holdin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pub
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time an
4	30	0		0	Proper eating, tasting, drinking, or tobacco use		0	5	19	黨	0	0	0	Proper hot holding ten
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	_	100	0		Proper cold holding te
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking a
6	X	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public healt
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_			,
	-		_		alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	Con
8	×	OUT	NIA.	LID.	Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Consumer advisory pr
			NA	NO	Approved Source	-		-	\vdash	-	OUT	***	110	food
9	200	0	_	-	Food obtained from approved source	0	0	U		IN	OUT	NA	NO	Highly Su:
10	0	_	0	×	Food received at proper temperature	0	0	5	24	0	l٥	320		Pasteurized foods use
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	l ° I		_	-			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	ш		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: appro-
13	黛	0	0		Food separated and protected	0	0	4	26	窳	0		1	Toxic substances prop
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with varia HACCP plan

	Compliance status						P.	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	186	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	200	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	-
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m ires to control the introduction of path s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			h
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	Г

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	嶷	Current permit posted	0	0	П
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a high ten (10) days of the date of the s 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

04/03/2024

04/03/2024

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-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: Tequila Cowboy - Kitchen

Establishment Number #: 605225184

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.

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"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)							
Low-temperature dish washer	Chlorine	50								
3-compartment sink	QA	300								
Sanitizer bucket		200								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Salad Preptable-cooler	36						
Fry Preptable-cooler	40						
Grill Preptable-cooler	30						
Drawer cooler	29						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked burger under expo warmer	Hot Holding	140
Mac and cheese in expo steam well	Hot Holding	145
Chopped tomatoes on salad Preptable-cooler	Cold Holding	41
Shredded lettuce in salad Preptable-cooler	Cold Holding	41
Cooked burger off of flattop	Cooking	200
Cooked brisket in fry steamwell	Hot Holding	164
Corn salad on fry Preptable-cooler	Cold Holding	40
Raw chicken in fry Preptable-cooler	Cold Holding	46
Sautéed mushrooms on grill Preptable-cooler	Cold Holding	43
Coleslaw on grill Preptable-cooler	Cold Holding	42
Cooked brisket in hotbox - 2 cambros tested	Hot Holding	119
Queso sauce pouches in hotbox	Hot Holding	167
Raw burger patties in Drawer cooler	Cold Holding	32
Mac and cheese in grill steam well	Hot Holding	149

Observed Visitations
Observed Violations
Total # 5
17: Hotbox being used to reheat cooked brisket. CA: brisket reheated, and discussed proper reheating. 20: Raw chicken in fry Preptable-cooler reading 46 degrees. CA: discussed minimizing exposer to ambient temperatures. 39: Sanitizer buckets stored on the floor.
55: Permit not posted conspicuously.
56: Posted inspection out of date.
50. Posted inspection out of date.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tequila Cowboy - Kitchen

Establishment Number: 605225184

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted and reviewed.
- 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: Employees washing hands.
- 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: Food source(s) listed.
- 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: Food temps listed.
- 18: Not observed.
- 19: Food temps listed.
- 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

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 Name: Tequila Cowboy - Kitchen	
Establishment Number: 605225184	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information									
Establishment Name: Tequila Cowboy - Kitchen									
Establishment Number #	605225184								
Sources									
Source Type:	Food	Source:	Us foods, fresh point						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commo	ents								