



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: Baja Burrito
Address: 722 Thompson Lane.
City: Nashville
Inspection Date: 04/18/2024
Time in: 02:25 PM
Time out: 03:40 PM
Risk Category: 03
Number of Seats: 70

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 04/18/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/18/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Baja Burrito
 Establishment Number #: 605098467

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 compartment sink not in use	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Low Reach in freezer	0
Open top prep cooler	38
Auto sham warming cabinet	165
Prep cooler salad	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut lettuce on ice	Cold Holding	42
Cooked beans in steam table	Hot Holding	163
Cooked beef brisket in auto sham warmer	Hot Holding	127
Cooked chicken in auto sham warmer	Hot Holding	141
Cooked onions and peppers in steam table	Hot Holding	170
Cooked beef in steam table	Hot Holding	163
Cooked beef on line	Hot Holding	137
Pico on line	Cooling	51
Sour cream on line	Cold Holding	37
Cooked corn on line	Cold Holding	40
Diced tomatoes on line	Cold Holding	38
Cut greens in prep cooler salad	Cold Holding	42
Raw fish in prep cooler salad	Cold Holding	40
Raw fish in Reach in cooler	Cold Holding	41
Cut lettuce in Reach in cooler	Cold Holding	34

Observed Violations

Total # 11

Repeated # 0

19: Cooked rice in warming cabinet oven at 119°F for 1hr. Corrective action Person In Charge reheated.

19: Cooked beef brisket in auto sham warmer at 127°F For 30 minutes. Corrective action - trained and reheated

26: Chemical bottles stored over drink mixes and next to beverages on shelf. Corrective action - Person In Charge moved

31: Queso in Reach in cooler salsa is cooling in medium size pans that are covered

34: No probe thermometer

43: Single service cups stored on floor by shelving

45: No food grade grocery bags are being used to store bread

47: Excessive buildup of grease and food debris on back fryer and prep tables

53: Excessive buildup of grease and food debris under cookline

53: Ceiling tiles and vents in kitchen have excessive buildup of dust and staining

53: Floors damaged throughout establishment



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site and posted
- 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 have good hand washing 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 raw foods cooked at time of inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Pico in prep cooler at 51°F cut from ambient temperature , cooling for 2hours.
- 20: See temperature log.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Food	Source:	Gfs
Source Type:	Food	Source:	Pfs
Source Type:	Food	Source:	La hacienda
Source Type:	Water	Source:	City
Source Type:		Source:	

Additional Comments