



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

83

Establishment Name Baja Burrito Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 722 Thompson Lane. ☐ Temporary ☐ Seasonal
City Nashville Time in 02:25 PM AM / PM Time out 03:40 PM AM / PM
Inspection Date 04/18/2024 Establishment # 605098467 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 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.)

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								
IN	OUT	NA	NO												COS	R	WT												
Supervision																													
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.											<input type="radio"/>	<input type="radio"/>	5											
Employee Health																													
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting											<input type="radio"/>	<input type="radio"/>	5											
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion											<input type="radio"/>	<input type="radio"/>												
Good Hygienic Practices																													
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use											<input type="radio"/>	<input type="radio"/>	5											
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth											<input type="radio"/>	<input type="radio"/>												
Preventing Contamination by Hands																													
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed											<input type="radio"/>	<input type="radio"/>	5											
7	<input checked="" type="radio"/>	<input 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"/>												
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible											<input type="radio"/>	<input type="radio"/>	2											
Approved Source																													
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source											<input type="radio"/>	<input type="radio"/>												
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature											<input type="radio"/>	<input type="radio"/>	5											
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated											<input type="radio"/>	<input type="radio"/>												
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction											<input type="radio"/>	<input type="radio"/>												
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											
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											
15	<input checked="" type="radio"/>	<input 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											

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								
IN	OUT	NA	NO												COS	R	WT												
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																													
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures											<input type="radio"/>	<input type="radio"/>	5											
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding											<input type="radio"/>	<input type="radio"/>												
Cooling and Holding, Date Marking, and Time as a Public Health Control																													
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"/>												
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures											<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"/>												
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"/>												
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records											<input type="radio"/>	<input type="radio"/>												
Consumer Advisory																													
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food											<input type="radio"/>	<input type="radio"/>	4											
Highly Susceptible Populations																													
24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered											<input type="radio"/>	<input type="radio"/>	5											
Chemicals																													
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used											<input type="radio"/>	<input type="radio"/>	5											
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used											<input type="radio"/>	<input type="radio"/>												
Conformance 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"/>	5											

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)													
Compliance Status															COS			R			WT		
OUT															COS	R	WT						
Safe Food and Water																							
28	<input checked="" type="radio"/>	Pasteurized eggs used where required														<input type="radio"/>	<input type="radio"/>	1					
29	<input checked="" type="radio"/>	Water and ice from approved source														<input type="radio"/>	<input type="radio"/>	2					
30	<input checked="" type="radio"/>	Variance obtained for specialized processing methods														<input type="radio"/>	<input type="radio"/>	1					
Food Temperature Control																							
31	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control														<input type="radio"/>	<input type="radio"/>	2					
32	<input checked="" type="radio"/>	Plant food properly cooked for hot holding														<input type="radio"/>	<input type="radio"/>	1					
33	<input checked="" type="radio"/>	Approved thawing methods used														<input type="radio"/>	<input type="radio"/>	1					
34	<input checked="" type="radio"/>	Thermometers provided and accurate														<input type="radio"/>	<input type="radio"/>	1					
Food Identification																							
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available														<input type="radio"/>	<input type="radio"/>	1					
Prevention of Food Contamination																							
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present														<input type="radio"/>	<input type="radio"/>	2					
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display														<input type="radio"/>	<input type="radio"/>	1					
38	<input checked="" type="radio"/>	Personal cleanliness														<input type="radio"/>	<input type="radio"/>	1					
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored														<input type="radio"/>	<input type="radio"/>	1					
40	<input checked="" type="radio"/>	Washing fruits and vegetables														<input type="radio"/>	<input type="radio"/>	1					
Proper Use of Utensils																							
41	<input checked="" type="radio"/>	In-use utensils; properly stored														<input type="radio"/>	<input type="radio"/>	1					
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled														<input type="radio"/>	<input type="radio"/>	1					
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used														<input type="radio"/>	<input type="radio"/>	1					
44	<input checked="" type="radio"/>	Gloves used properly														<input type="radio"/>	<input type="radio"/>	1					

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)													
Compliance Status															COS			R			WT		
OUT															COS	R	WT						
Utensils and Equipment																							
45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used														<input type="radio"/>	<input type="radio"/>	1					
46	<input checked="" type="radio"/>	Warewashing facilities, installed, maintained, used, test strips														<input type="radio"/>	<input type="radio"/>	1					
47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean														<input type="radio"/>	<input type="radio"/>	1					
Physical Facilities																							
48	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure														<input type="radio"/>	<input type="radio"/>	2					
49	<input checked="" type="radio"/>	Plumbing installed; proper backflow devices														<input type="radio"/>	<input type="radio"/>	2					
50	<input checked="" type="radio"/>	Sewage and waste water properly disposed														<input type="radio"/>	<input type="radio"/>	2					
51	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned														<input type="radio"/>	<input type="radio"/>	1					
52	<input checked="" type="radio"/>	Garbage/refuse properly disposed; facilities maintained														<input type="radio"/>	<input type="radio"/>	1					
53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean														<input type="radio"/>	<input type="radio"/>	1					
54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used														<input type="radio"/>	<input type="radio"/>	1					
Administrative Items																							
55	<input checked="" type="radio"/>	Current permit posted														<input type="radio"/>	<input type="radio"/>	0					
56	<input checked="" type="radio"/>	Most recent inspection posted														<input type="radio"/>	<input type="radio"/>						
Compliance Status																							
															YES	NO	WT						
Non-Smokers Protection Act																							
57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act														<input checked="" type="radio"/>	<input type="radio"/>	0					
58	<input checked="" type="radio"/>	Tobacco products offered for sale														<input type="radio"/>	<input type="radio"/>						
59	<input checked="" type="radio"/>	If tobacco products are sold, NSPA survey completed														<input type="radio"/>	<input type="radio"/>						

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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

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

**** 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:	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

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Baja Burrito

Establishment Number : 605098467

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.

Establishment Information

Establishment Name: Baja Burrito

Establishment Number : 605098467

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Baja Burrito

Establishment Number #:	605098467
-------------------------	-----------

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