



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: La Chula Mexican Grill
Address: 2209 Murfreesboro Pike
City: Nashville
Inspection Date: 05/06/2024
Time in: 02:30 PM
Time out: 04:00 PM
Risk Category: 03
Number of Seats: 88

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: Paola M
Date: 05/06/2024
Signature of Environmental Health Specialist: J. Martinez
Date: 05/06/2024

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: La Chula Mexican Grill
 Establishment Number #: 605320869

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)
Dish machine	Bleach	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in cooler	40
Chest freezer	0
Reach-in cooler	36
Refrigerator	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pico in prep cooler	Cold Holding	42
Diced tomatoes	Cold Holding	49
Birria in steam well	Hot Holding	162
Cooked rice in steam well	Hot Holding	147
Cooked chicken in steam well	Hot Holding	191
Cheese dip on steam well	Hot Holding	152
Seafood soup in reach-in cooler	Cold Holding	36
Raw chicken in walk-in cooler	Cold Holding	39
Raw beef in walk-in cooler	Cold Holding	40
Raw pork in walk-in cooler	Cold Holding	40
Refried beans in walk-in cooler	Cold Holding	40

Observed Violations

Total # 14

Repeated # 0

- 11: Observed container of garlic in walk-in cooler with white and blue fuzz on the pieces of garlic. Corrective Action: embargoed,
- 12: Oysters observed in walk-in cooler, establishment is not saving shell stock tags for these items. Required records are not available. Corrective Action: a follow up will be conducted within 10 days
- 13: Raw chicken stored above Raw pork in walk-in cooler Corrective Action: employee moved items.
- 23: Establishment has ceviche and oysters on menu. Disclosure and reminder are not marked on menu. Corrective Action: a follow up will be conducted within 10 days.
- 37: Oil droplets are forming on exhaust hood piping above grill.
- 37: Personal drink on prep table.
- 37: Boxes of meat on floor in walk-in cooler
- 39: Wet wiping cloths stored on prep cooler cutting board. Wet wiping cloths stored on prep tables in bar area.
- 42: Fajita ninja used to cut meats was observed with raw meat still on it, Person in charge states it was being used day before and stopped working, equipment must be cleaned.
- 43: Small togo cup used to scoop a yellow powder, two togo cups used to scoop birria beef on steam well.
- 45: Ice build up in chest freezer in first walk-in cooler around edge of door, cannot close properly.
- 47: Microwave is dirty.
- 53: Kitchen ceiling tile is missing, floors are dirty in kitchen and in front bar area.
- 54: All vent filters in exhaust hood are missing.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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: Observed employees washing their hands at appropriate times and with correct technique.
- 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: See source information.
- 10: (NO): No food received during inspection.
- 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: Proper cooking time and temperatures were not observed during the time of inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No TCS food being actively cooled during inspection
- 19: Observed proper hot holding. Temperatures recorded on report.:
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 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.
- 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.

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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: Water Source: City

Source Type: Food Source: Pfg

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments