

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 100

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 11:45; AM AM / PM Time out 12:10; PM AM / PM

O Yes 疑 No

10/12/2022 Establishment # 605187535 Embargoed 0

O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 12 | e in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | | | С |
|----|---------------|-------|------|----|---|-----|---|----|
| | | | | | Compliance Status | cos | R | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | ЭK | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | * | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | - |
| 5 | 滋 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 鉱 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | × | 0 | | | landwashing sinks properly supplied and accessible | | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 窓 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | 3% | Food received at proper temperature | 0 | 0 | |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | × | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 |

La Plaza Mexican Restaurant

2055 Fairview Blvd.

Fairview

| Compliance Status | | | | cos | R | WT | | |
|---|-----|-----|----|-----|---|----|---|---|
| IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | |
| 16 | | 0 | 0 | 黨 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | 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 | × | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 245 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | 200 | 0 | 0 | 0 | Proper date marking and disposition | 00 | | * |
| 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 | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | × | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

s, chemicals, and physical objects into foods.

| G | | | | | | |
|----|-----|--|-----|---|----|--|
| | | OUT=not in compliance COS=com | | | | |
| | | Compliance Status | cos | R | WT | |
| | OUT | Safe Food and Water | | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 | |
| 29 | 0 | | 0 | 0 | 2 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | 1 | |
| | OUT | Food Temperature Control | | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 2 | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | 1 | |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 | |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 1 | |
| | OUT | Food Identification | | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 | |
| | OUT | Prevention of Food Contamination | | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 2 | |
| 37 | 麗 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 | |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | 1 | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | 1 | |
| | OUT | Proper Use of Utensils | | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | 1 | |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 | |
| 43 | | Single-use/single-service articles; properly stored, used | 0 | 0 | 1 | |
| 44 | 0 | Gloves used properly | 0 | 0 | 1 | |
| _ | | | | | | |

ature of Person In Charge

| _ | | Compliance Status | COS | -/ | W |
|--------------------------------------|-----|--|-----|-----|---|
| | OUT | Utensils and Equipment | - | _ | _ |
| 45 | 麗 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | _ |
| 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 | 3% | Physical facilities installed, maintained, and clean | 0 | 0 | |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | Г |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| | | Compliance Status | YES | NO | ٧ |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - X | 0 | |
| 58 Tobacco products offered for sale | | 0 | 0 | ١ ا | |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

ort in a conspicuous manner. You have the right to request a hearing regarding this rep 14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

Date

10/12/2022

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) 6157915110 Please call (to sign-up for a class.

10/12/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | | | | | |
|--|-------------------------------|---------------------------|--------------------|-----------|--|--|--|--|
| Establishment Name: La Plaza Mexican Restaurant | | | | | | | | |
| Establishment Number #: 605187535 | | | | | | | | |
| | | | | | | | | |
| NSPA Survey - To be completed if | | | | _ | | | | |
| Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older. | | | | | | | | |
| Age-restricted venue does not require each pe | rson attempting to gain entry | to submit acceptable form | of identification. | | | | | |
| "No Smoking" signs or the international "Non-S | moking" symbol are not cons | picuously posted at every | entrance. | | | | | |
| Garage type doors in non-enclosed areas are | not completely open. | | | | | | | |
| Tents or awnings with removable sides or vent | s in non-enclosed areas are r | not completely removed or | open. | | | | | |
| Smoke from non-enclosed areas is inflitrating i | nto areas where smoking is p | rohibited. | | | | | | |
| Smoking observed where smoking is prohibited | d by the Act. | | | | | | | |
| | | | | | | | | |
| Warewashing Info | I | | | | | | | |
| Machine Name | Sanitizer Type | PPM | Temperature (Fat | irenheit) | | | | |
| Dishwasher | CI | 100 | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| Equipment Temperature | | | | | | | | |
| Description | | | Temperature (Fah | renhelt) | | | | |
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| | | | • | | | | | |
| Food Temperature | | 1 - 1 - 1 | | | | | | |
| Description | | State of Food | Temperature (Fah | renheit) | | | | |
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| Observed Violations |
|---|
| Total # 4 Repeated # 0 |
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| 37: |
| 13 : |
| 15 : |
| 53: |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| | 79/1000 |
|---|---------|
| Establishment Information | |
| Establishment Name: La Plaza Mexican Restaurant | |
| Establishment Number: 605187535 | |
| | |
| Comments/Other Observations | |
| (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the operation. 3: | food |
| 3: 4: 5: | |

17: 18: 19: 20: 21: 22: 23: 24: 25:

14: Dishwasher is working correctly

8: Handsinks clear

10: 11:

12: 13:

16:

26: 27: 57:

58:

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Additional Comments

See last page for additional comments.

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| Establishment Name: La Plaza Mexican Restaurant | | | | | | |
|---|--|--|--|--|--|--|
| Establishment Number: 605187535 | | | | | | |
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| Comments/Other Observations (cont'd) | | | | | | |
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| Additional Comments (cont'd) | | | | | | |
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Establishment Information

| Establishment Information | | | | | | | | |
|--|----------|---------|------|--|--|--|--|--|
| Establishment Name: La Plaza Mexican Restaurant | | | | | | | | |
| Life Sent Selection (Control Sent Sent Sent Sent Sent Sent Sent Sent |)5187535 | | | | | | | |
| | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: | Water | Source: | City | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Additional Comments | | | | | | | | |
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