

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Follow-up Required

O Farmer's Market Food Unit Pancho's Place Permanent O Mobile Establishment Name Type of Establishment 176 Watson Glenn O Temporary O Seasonal Address Franklin Time in 11:10; AM AM / PM Time out 12:10; PM AM / PM

03/08/2022 Establishment # 605120587 Embargoed 0 Inspection Date

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

Number of Seats 112

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=co	rrecte	d on-si	te du
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	NA
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	28	0	0
ш	IN	OUT	NA	NO	performs duties			_	17		8	8
3	- N	0	NA	NO	Employee Health Management and food employee awareness; reporting	0	0	-	17	-	-	-
ŕ	-26					-	-	5		IN	ООТ	NA
3	×	0			Proper use of restriction and exclusion	0	0	ľ				
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	180	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	
Ŀ	-		_	_	alternate procedures followed	_		Щ		IN	OUT	NA
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	l٥l	0
		OUT	NA	NO	Approved Source	-		-	_		-	_
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	28	Food received at proper temperature	0	0	١. ١	24	0	0	200
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	Ŭ	_	(40)
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	ш		IN	ОUТ	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	X
13	黛	0	0		Food separated and protected	0	0	4	26	窽	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×

	Compliance Status				COS	к	WI	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	120	0	0	Proper hot holding temperatures	0	0	
20	243	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

to control the introduction of pathogens, chemicals, and physical objects into foods.

GOX						
		OUT=not in compliance COS=con				
		Compliance Status	COS	R	W	
	OUT	Caro i con amo i i mori				
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0	Ľ	
30	0	Variance obtained for specialized processing methods	0	0	l '	
	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		
34	0	Thermometers provided and accurate	0	0	Т	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0		
	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	1	
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	_	
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils	$\overline{}$			
41	0	In-use utensils; properly stored	0	0	Г	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0		0	0	Т	
		Gloves used properly	0	0	-	

pect	Of 1	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	凝	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

03/08/2022

121150 Signature of Person In Charge

Signature of Environmental Health Specialis

03/08/2022

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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pancho's Place
Establishment Number #: |605120587

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)					
NSF dishwasher	CI	100						

Equipment Temperature						
ription Temperature (Fahrenhe						
Turbo air 38						

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chicken	Cold Holding	38.5			
Beef	Cold Holding	35			
Shrimp	Cold Holding	31			
Pork	Cold Holding	34			
Chicken	Cooking	192			
Beef	Cooking	171			
Rice	Hot Holding	144			
Chicken	Hot Holding	153			
Brown beans	Hot Holding	120			
Rice cooling after 2 hours	Cooling	55			

Observed Violations							
Total # 5							
Repeated # ()							
19: Brown beans out of temp. at 130 on steam table.							
42: Pan stacked wet on storage shelf.							
45: Ice machine is dirty inside.							
47: M3 cooler has standing dirty water in bottom.							
50: Waste water leaking onto floor under mop sink.							
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[&]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: Pancho's Place
Establishment Number: 605120587

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: IWC. Sysco. Off The Dock.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling temp.
- 20: Proper cold holding.
- 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: On menu.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Pancho's Place				
Establishment Number: 605120587				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Pancho's Place							
Establishment Number #: 605120587							
Sources							
Source Type: Water	Source:	City					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Call 615-791-5112 for food safety info.							