### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			A. C. S.																		
Establishment Name		Don Arturo's Mexican Grill						Type of Establishment @ Permanent @ Mobile													
Address			4910 Main Street O Temporary O Seasonal									Γ									
City Spring Hill				Time in	02	2:4	2 F	- M	A	M/P	M Tr	ne oi	02.10 DM	M / PM							
Inspe		- 0-			02/07/202	24 Establishment #						argoe				<u> </u>					
Purp					ORoutine	一 Establishment #	O Complaint			- O Pr			u =		Cor	nsultation/Other					
Risk					01	\$122	03			04		,					遐 No	Number of S	oats	190	)
1000	000	-	isk I		ors are food prep	aration practices	and employee		vior	8 mo				y repo	rtec	to the Centers for Dise	ase Control a	and Prevent		_	
				as c	ontributing facto											control measures to pre INTERVENTIONS	event iliness	or injury.			
		(Me	rk de	elgnet	ed compliance statu											ach liem as applicable. Deduc	t points for categ	ory or subcate	pory.)		
IN	in co	ompii	ance			liance Status	NO=not observe		R		s=co	rrecte	d on-s	site duri	ng ins	Compliance Stat	violation of the san		n) COS	R	WT
	IN I	ουτ	NA	NO		Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating	•				
		0			Person in charge pr performs duties	esent, demonstrates k	nowledge, and	0	0	5		12			-	Control For Safe Proper cooking time and tem	peratures		0	0	5
2			NA	NO	Management and fo	Employee Health od employee awarene	ss; reporting	0	0		17	0			-	Proper reheating procedures Ceeling and Heiding, Da		d Time as	ŏ	0	-
3	×	0			Proper use of restri			0	0	5				NA	NO	a Public He	aith Control				
4	K.	0	NA			d Hygionic Practice 1g. drinking, or tobacco		0		5	19	0	0	8		Proper cooling time and temp Proper hot holding temperate			0	0	
5			NA	-		eyes, nose, and mouth g Contamination b		0	0	-		12				Proper cold holding temperat Proper date marking and dis			8	8	5
_		0			Hands clean and pr	operly washed oct with ready-to-eat fo	ods or approved	0	0	5		0	0		0	Time as a public health contr	rol: procedures a	ind records	_	0	
7		0	0	0	alternate procedure			0	0	2		_	OUT	_	NO	Consumer Consumer advisory provided	r Advisory	Sercocked	_	-	_
		OUT	NA	NO		Approved Source		0		_	23	N IN	O		_	food Highly Suscepti			0	이	4
10	0	0	0	×	Food received at pr	oper temperature	and a	0	ĕ	5	24	_	0	88	110	Pasteurized foods used; prol			0	0	5
11 12	_	0	X	0	Required records a	tion, safe, and unadult vailable: shell stock tag		0	0	Ĭ	F	-	OUT		NO	Chen	nicals				
				NO		tion from Contamin	ation				25	0	0	Ж		Food additives: approved an	<u> </u>		0	्र	5
13 14					Food separated and Food-contact surface	es: cleaned and sanit	zed	8	0		26	<u>実</u> IN		NA	NO	Toxic substances properly id Conformance with A			0	0	_
15	2	0			Proper disposition of served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, s HACCP plan	pecialized proce	ss, and	0	0	5
	_			Goo	d Retail Practice	a are preventive	measures to co	ontro	l the	intr	oduc	tion	of	atho	oens	, chemicals, and physic	al objects in	to foods.		_	
						•				<b>ET</b> AI			_								
	_			00	T=not in compliance Comp	liance Status	COS=corre		n-site R		inspe	ection				R-repeat (violati Compliance St	on of the same co atus		COS	R	WT
28	_	OUT	Past	eurize	Safe F d eggs used where	ood and Water		0		1			UT	lood ar	od no	Utensils and Equi nfood-contact surfaces clean		signed		-	
29		0	Wate	er and	lice from approved s		le:	0	0 0	2	$\vdash$	-	•	constru	cted,	and used			•	<u> </u>	1
	_	OUT			Food Ten	perature Control				_			-			g facilities, installed, maintain	ed, used, test st	rips	0	0	1
31		0	Prop		oling methods used;	adequate equipment f	or temperature	0	0	2	4		i≦ N UT	vontoox	d-con	htact surfaces clean Physical Facilit	ties		0	0	1
33	_				properly cooked for thawing methods us			8	8	1	_	_				I water available; adequate pr stalled; proper backflow device			8	읭	2
34	-		Ther		eters provided and a			ō	ō	1	5	0	0 8	Sewage	and	waste water properly disposites: properly constructed, supp	ed		0	8	2
35	_			i prop		container; required re-	cords available	0	0	1	-	_	_			use properly disposed; facilitie			0	<del> </del>	1
	_	OUT				Food Contamination					5	3	o F	Physica	ıl faci	lities installed, maintained, an	id clean			0	1
36		0	Insec	ts, ro	dents, and animals	not present		0	0	2	5	4 (	0 /	Adequa	de ve	ntilation and lighting; designa	ted areas used		0	이	1
37		X	Cont	amina	ation prevented durin	g food preparation, st	orage & display	0	0	1		0	σ			Administrative I	tems				
38		-	-		leanliness ths; properly used a	nd stored		0	0	1						nit posted inspection posted			0	8	٥
40	_	O OUT	Was	hing f	ruits and vegetables	Use of Utensils		0	0	1	E	_	_	_	_	Compliance Sta Non-Smokers P			YES	NO	WT
41		0			nsils; properly stored	i	i haadad		8		5	7				with TN Non-Smoker Protect ducts offered for sale			8	읭	
43		0	Sing	e-use	single-service articl	; properly stored, dried es; properly stored, us			0	1	5	<u>°</u>				oducts are sold, NSPA surve	y completed		ö	ö	Ů
44 Eailte	_				ed properly	ms within ten (10) daws a	nav result in susper	-	0		servic		hlish	ment ne	urmit.	Repeated violation of an identic	al risk factor may	result in revoca	elon o	d unes	food
servi		tablis	hmer	t perm	nit. Items identified as recent inspection repo	constituting imminent he rt in a conspicuous many	alth hazards shall b	e com the to r	cted i	mmed	ately	or op	matio	ns shall	ceas	e. You are required to post the f	lood service estab	lishment permit	in a c	onspi	uous
repor	Namer 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 port. T.C.A. section 14, 213, 68-14-708, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-320.																				
		$\sim$	/	·	<i>'</i> )		02/0	)7/2	_		_	7	۶	13	X	Cm		0	2/0		024
Sign	atur	e of	Pers	on In	Charge	Additional faced and	information and	h - 4		Date		-				ental 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-2		Der	B 450								511					p for a class.				HALL N	A 629

PH-2267 (Rev. 6-15)	Free food safety training class	RDA		
	Please call (	) 6157915110	to sign-up for a class.	1010

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Don Arturo's Mexican Grill Establishment Number # 605227911

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

## Observed Violations

Total # 6 Repeated # 0

33: Meat was observed thawing on shelf in the back

35: Food containers in back were without labels

37: Drink cup was observed on food prep table

39: Wiping cloths stored on belts of serval of the employees

42: Knives stored on food prep table

47: Wire storage racks with dishes needed cleaning

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Don Arturo's Mexican Grill Establishment Number : 605227911

Comments/Other Observations	
1:	
1: 2: 3: 4: 5:	
6: Observed hand washing during the follow up inspection 7: 8: 9: 10: 11: 12:	
7:	
8:	
9:	
12	
13: The follow up inspection revealed the cornetus had been removed from its place next to the eggs a	ind
14: Examined the dining plates during the follow up inspection and they were clean	
15:	
16:	
17:	
18:	
19. 20 <sup>.</sup>	
16: 17: 18: 19: 20: 21: 22: 23: 24: 25:	
22:	
23:	
24:	
26: The follow up inspection revealed that the chlorine has been removed from its original place next to during the routine inspection to an place near the dishwasher	) the metal pans,
27:	
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.

# Establishment Information

Establishment Name: Don Arturo's Mexican Grill Establishment Number : 605227911

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

#### Establishment Information

Establishment Name: Don Arturo's Mexican Grill Establishment Number # 605227911

Sources		
Source Type:	Source:	

#### Additional Comments

2/7/24. Reminded pic that vaping is prohibited in the facility

The follow up inspection revealed active hand washing was observed, the dish ware was clean and sanitized and the chlorine that was adjacent to metal pans and the 3 comp sink had been removed and placed underneath the 3 comp sink

Jose murillo

11tonymurillo20@gmail.com