



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

90

Establishment Name La Plaza Mexican Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2055 Fairview Blvd. ☐ Temporary ☐ Seasonal
City Fairview Time in 02:05 PM AM / PM Time out 03:00 PM AM / PM
Inspection Date 05/30/2023 Establishment # 605187535 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 100

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 | | | | | Compliance Status | | | | | Compliance Status | | | | | Compliance Status | | | | | Compliance Status | | | | | Compliance Status | | | | |
| IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT |
| Supervision | | | | | Supervision | | | | | Supervision | | | | | Supervision | | | | | Supervision | | | | | Supervision | | | | |
| 1 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 16 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 1 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 16 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 1 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 16 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Person in charge present, demonstrates knowledge, and performs duties. | | | | | Person in charge present, demonstrates knowledge, and performs duties. | | | | | Person in charge present, demonstrates knowledge, and performs duties. | | | | | Person in charge present, demonstrates knowledge, and performs duties. | | | | | Person in charge present, demonstrates knowledge, and performs duties. | | | | | Person in charge present, demonstrates knowledge, and performs duties. | | | | |
| Employee Health | | | | | Employee Health | | | | | Employee Health | | | | | Employee Health | | | | | Employee Health | | | | | Employee Health | | | | |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 2 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 2 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Management and food employee awareness, reporting | | | | | Management and food employee awareness, reporting | | | | | Management and food employee awareness, reporting | | | | | Management and food employee awareness, reporting | | | | | Management and food employee awareness, reporting | | | | | Management and food employee awareness, reporting | | | | |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 3 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 3 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Proper use of restriction and exclusion | | | | | Proper use of restriction and exclusion | | | | | Proper use of restriction and exclusion | | | | | Proper use of restriction and exclusion | | | | | Proper use of restriction and exclusion | | | | | Proper use of restriction and exclusion | | | | |
| Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 19 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 4 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 19 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 4 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 19 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Proper eating, tasting, drinking, or tobacco use | | | | | Proper eating, tasting, drinking, or tobacco use | | | | | Proper eating, tasting, drinking, or tobacco use | | | | | Proper eating, tasting, drinking, or tobacco use | | | | | Proper eating, tasting, drinking, or tobacco use | | | | | Proper eating, tasting, drinking, or tobacco use | | | | |
| 5 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 20 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 5 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 20 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 5 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 20 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| No discharge from eyes, nose, and mouth | | | | | No discharge from eyes, nose, and mouth | | | | | No discharge from eyes, nose, and mouth | | | | | No discharge from eyes, nose, and mouth | | | | | No discharge from eyes, nose, and mouth | | | | | No discharge from eyes, nose, and mouth | | | | |
| Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | |
| 6 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 21 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 6 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 21 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 6 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 21 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Hands clean and properly washed | | | | | Hands clean and properly washed | | | | | Hands clean and properly washed | | | | | Hands clean and properly washed | | | | | Hands clean and properly washed | | | | | Hands clean and properly washed | | | | |
| 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 22 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 22 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 22 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | |
| 8 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 23 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 | 8 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 23 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 | 8 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 23 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 |
| Handwashing sinks properly supplied and accessible | | | | | Handwashing sinks properly supplied and accessible | | | | | Handwashing sinks properly supplied and accessible | | | | | Handwashing sinks properly supplied and accessible | | | | | Handwashing sinks properly supplied and accessible | | | | | Handwashing sinks properly supplied and accessible | | | | |
| Approved Source | | | | | Approved Source | | | | | Approved Source | | | | | Approved Source | | | | | Approved Source | | | | | Approved Source | | | | |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 24 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 9 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 24 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 9 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 24 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Food obtained from approved source | | | | | Food obtained from approved source | | | | | Food obtained from approved source | | | | | Food obtained from approved source | | | | | Food obtained from approved source | | | | | Food obtained from approved source | | | | |
| 10 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 25 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 10 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 25 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 10 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 25 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Food received at proper temperature | | | | | Food received at proper temperature | | | | | Food received at proper temperature | | | | | Food received at proper temperature | | | | | Food received at proper temperature | | | | | Food received at proper temperature | | | | |
| 11 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 26 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 11 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 26 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 11 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 26 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Food in good condition, safe, and unadulterated | | | | | Food in good condition, safe, and unadulterated | | | | | Food in good condition, safe, and unadulterated | | | | | Food in good condition, safe, and unadulterated | | | | | Food in good condition, safe, and unadulterated | | | | | Food in good condition, safe, and unadulterated | | | | |
| 12 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 27 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 12 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 27 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 12 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 27 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Required records available: shell stock tags, parasite destruction | | | | | Required records available: shell stock tags, parasite destruction | | | | | Required records available: shell stock tags, parasite destruction | | | | | Required records available: shell stock tags, parasite destruction | | | | | Required records available: shell stock tags, parasite destruction | | | | | Required records available: shell stock tags, parasite destruction | | | | |
| Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 | 28 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1 | 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 | 28 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1 | 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 | 28 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1 |
| Food separated and protected | | | | | Food separated and protected | | | | | Food separated and protected | | | | | Food separated and protected | | | | | Food separated and protected | | | | | Food separated and protected | | | | |
| 14 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 29 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 14 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 29 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 14 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 29 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 |
| Food-contact surfaces: cleaned and sanitized | | | | | Food-contact surfaces: cleaned and sanitized | | | | | Food-contact surfaces: cleaned and sanitized | | | | | Food-contact surfaces: cleaned and sanitized | | | | | Food-contact surfaces: cleaned and sanitized | | | | | Food-contact surfaces: cleaned and sanitized | | | | |
| 15 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 30 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1 | 15 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 30 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1 | 15 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 30 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1 |
| Proper disposition of unsafe food, returned food not re-served | | | | | Proper disposition of unsafe food, returned food not re-served | | | | | Proper disposition of unsafe food, returned food not re-served | | | | | Proper disposition of unsafe food, returned food not re-served | | | | | Proper disposition of unsafe food, returned food not re-served | | | | | Proper disposition of unsafe food, returned food not re-served | | | | |

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

||
||
||

**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 #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) |
|--------------|----------------|-----|---------------------------|
| Dishwasher | Cl | 100 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| Prep ric | 39 |
| Prep ric | 38 |
| Wic | 39 |
| Rif | 0 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|------------------------------|---------------|---------------------------|
| Tomatos in prep ric | Cold Holding | 42 |
| Raw chicken in prep ric | Cold Holding | 41 |
| Pico in prep ric | Cold Holding | 38 |
| Sour cream in prep ric | Cold Holding | 39 |
| Chicken on hotline | Hot Holding | 157 |
| Beef on hotline | Hot Holding | 143 |
| Rice on hotline | Hot Holding | 141 |
| Queso in wic | Cold Holding | 41 |
| Raw chicken, raw beef in wic | Cold Holding | 39 |

Observed Violations

Total # 4

Repeated # 0

8: Pitcher stored by front handsink within splash guard. Repeat violation, warning letter will be ordered? Spoke to pic about leaving handsinks clear
26: Bottle of bleach stored on shelf with clean dishes. Some large bottle of chemicals are missing labels
31: Queso cooled in full 5 gallon buckets. It was in proper temperature range. Sent a fact sheet to puc and explained proper cooling procedures
53: Mop sink has broken tiles. Dirt buildup and damage on ceilings in areas of kitchen

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Plaza Mexican Restaurant

Establishment Number : 605187535

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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: Observed proper handwashing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source
- 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
- 17: (NO) No TCS foods reheated during inspection.
- 18: Queso was cooled in a full five gallon bucket. It was in proper temperature range during inspection, spoke to pic about proper cooling methods and sent him a fact sheet
- 19: See temperatures
- 20: See temperatures
- 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.
- 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.

Establishment Information

Establishment Name: La Plaza Mexican Restaurant

Establishment Number : 605187535

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

Establishment Information

Establishment Name: La Plaza Mexican Restaurant

Establishment Number #: 605187535

Sources

Source Type: Water

Source: City

Source Type: Food

Source: lwc sysco torteca

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Laplazafairview@gmail.com