

Establishment Name

Inspection Date

Address

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Fairview Time in 02:05 PM AM/PM Time out 03:00: PM AM/PM City

05/30/2023 Establishment # 605187535 Embargoed 0

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

Risk Category О3 04 Follow-up Required

Number of Seats 100 级 Yes O No

SCORE

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>e</b> in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	rrecte	d on-si	te du
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	NA
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ
2	MC	0			Management and food employee awareness, reporting	0	0	$\neg$	H	Ť	Ť	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	145	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0
6	100	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		_	_	
_		_	•	_	alternate procedures followed	_	_			IN	OUT	NA
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	X	0	0
	_	OUT	NA	NO	Approved Source		_				_	_
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_		(40)
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	
13	×	0	0		Food separated and protected	0	0	4	26	0	28	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×

La Plaza Mexican Restaurant

2055 Fairview Blvd.

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	۰
	IN OUT NA NO Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	
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	M		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	255			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

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	ō	Approved thawing methods used	Ō	Ō	
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
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			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

spect	ion	R-repeat (violation of the same code provision)	)					
		Compliance Status	COS	R	WT			
	OUT Utensils and Equipment							
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	0	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities	$\top$					
48	0	Hot and cold water available; adequate pressure	0	0	2			
49	0	Plumbing installed; proper backflow devices	0	0	2			
50	0	Sewage and waste water properly disposed	0	0	2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	3%	Physical facilities installed, maintained, and clean	0	0	1			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items	Т					
55	0	Current permit posted	0	0	0			
56	0	Most recent inspection posted	0	0	۰			
		Compliance Status	YES	NO	WT			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	0				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0				

respection report in a conspicuous manner. You have the right to request a hearing re-19-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. en (10) days of the date of the

05/30/2023 Date 05/30/2023

Signature of Person In Charge

\*\*\*\* 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: 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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\vdash$
Sarage type doors in non-enclosed areas are not completely open.	$\top$
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	CI	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 # ()
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

""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: 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Info	111 411 211 211 1			
Establishment Name: Establishment Number #:	a Plaza Mexican Restau	ırant		
Establishment Number #.	605187535			
Sources				
Source Type:	Water	Source:	City	
.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		<b>30000.</b>	,	
Source Type:	Food	Source:	lwc sysco torteca	
Source Type:		Source:		
		0		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			
Laplazafairview@g	mail.com			