

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

10/25/2023 Establishment # 605187535 Inspection Date

La Plaza Mexican Restaurant

2055 Fairview Blvd.

Fairview

Time in 12:35 PM AM/PM Time out 01:00: PM AM/PM

Embargoed 0

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

Number of Seats 100

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

| 10 | ¥=in c | compli | ance | | OUT=not in compliance NA=not applicable NO=not observe | | | | \$=co | recte | d on-si | te duri | ng ins | pection |
|----|--------|--------|------|----|--|-----|---|-----------------------|-------|-------|---------|---------|--------|-------------------------|
| | | | | | Compliance Status | cos | R | WT | | | | | | Co |
| | IN | OUT | NA | NO | Supervision | | | | | IN | оит | NA | NO | Cooking |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 200 | 0 | 0 | 0 | Proper cool |
| | IN | OUT | NA | NO | Employee Health | | | | 17 | 0 | 0 | 0 | 38 | Proper rehe |
| 2 | 300 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | | | | | | Cooling |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | ОUТ | NA | NO | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 18 | 0 | 0 | 0 | X | Proper cool |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | 2 | 0 | 0 | 0 | Proper hot |
| 5 | 200 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° l | 20 | 25 | 0 | 0 | | Proper cold |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 21 | * | 0 | 0 | 0 | Proper date |
| 6 | 滋 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | 0 | 0 | × | 0 | Time as a p |
| 7 | 級 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | | | _ | | _ | Time as a y |
| | - | | | | alternate procedures followed | | _ | ш | | IN | OUT | NA | NO | |
| 8 | 黑 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | × | l٥l | 0 | | Consumer |
| | | OUT | NA | NO | Approved Source | - | _ | $\boldsymbol{\dashv}$ | | | _ | _ | | food |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | OUT | NA | NO | , |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | ١. ١ | 24 | 0 | 0 | 333 | | Pasteurizeo |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | | _ | Ŭ | 000 | | r asteur get |
| 12 | 0 | 0 | Ж | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | OUT | NA | NO | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 | | 0 | 0 | | Food additi |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 26 | 黨 | 0 | | | Taxic subst |
| 14 | X | 0 | 0 | 1 | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA | NO | Confe |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance HACCP pla |

| _ | | | | | Compliance Status | 000 | P. | ** 1 |
|----|-----|-----|-----|----|---|-----|----|------|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | X | 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 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 24 | 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 | OUT | NA | NO | Chemicals | | | |
| 25 | 325 | 0 | 0 | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 黨 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | , |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | X | | 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 | Ľ |
| | 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 | Т |
| 33 | ō | Approved thawing methods used | Ō | Ō | Н |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Н |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | Г |
| | 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 | \top | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | |
| 43 | 100 | Single-use/single-service articles; properly stored, used | 0 | 0 | Г |
| 44 | | Gloves used properly | 0 | 0 | |

| pect | on | R-repeat (violation of the same code provision) | | - | 147 |
|------|-----|--|------|----|-----|
| | | Compliance Status | cos | R | W |
| | OUT | Utensiis and Equipment | _ | _ | _ |
| 45 | 0 | 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 | 0 | 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 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | ٠ |
| 53 | 3% | Physical facilities installed, maintained, and clean | 0 | 0 | , |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | Т | | |
| 55 | 0 | Current permit posted | 0 | 0 | П |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ' |
| | | Compliance Status | YES | NO | W |
| | | 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 | |

anner. You have the right to request a hi ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320.

10/25/2023

10/25/2023

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Name: La Plaza Mexican Restaurant More restricted venue does not adminisher present access to its buildings or facilities at all times to persons who are seeing vince it green ages or the international "Non-Omoling" symbol are not conspicuously posted at every entrance. Garage type doors in non-enciosed areas are not completely open. Tents or awnings with removable sides or vents in non-enciosed areas are not completely removed or open. Gmoke from non-enciosed areas is infiltrating into areas where smoking is prohibited. Gmoking observed where smoking is prohibited by the Act. Warewashing Info Machine Name Banitizer Type PPM Temperature (Fahrenheit) Food Temperature Decoription State of Food Temperature (Fahrenheit) | Fatablishmant Information | | | | | | | |
|--|--|-------------------------------|-------------------------------|--------------------|-----------|--|--|--|
| Sample S | Establishment Information | | | | | | | |
| NSPA Survey — To be completed if #57 is "No" Age-restricted venue does not all matively 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 8moking" signs or the international "Non-8moking" 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 Saniftzer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature | | | | | | | | |
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| Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit) | Smoke from non-enclosed areas is infiltrating in | nto areas where smoking is p | rohibited. | | | | | |
| Machine Name Sanitizer Type PPM Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit) Food Temperature | Smoking observed where smoking is prohibited | by the Act. | | | | | | |
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| Food Temperature Temperature (Fahrenheit) | Machine Name | Sanitizer Type | PPM | Temperature (Fah | irenheit) | | | |
| Food Temperature Temperature (Fahrenheit) | | | | | | | | |
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| Food Temperature Temperature (Fahrenheit) | | | | | | | | |
| Food Temperature Temperature (Fahrenheit) | Equipment Temperature | | | | | | | |
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| Description State of Food Temperature (Fahrenheit) | • | | 1 -1 1 | | | | | |
| | Description | | State of Food | Temperature (Fah | renhelt) | | | |
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| bserved Violations | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Fatal | all ale | | Interior | |
|-------|---------|------|----------|--------|
| EStat | usni | ment | Intor | mation |

Establishment Name: La Plaza Mexican Restaurant

Establishment Number: 605187535

| 2: Posted 3: | Comments/Other Observations | |
|--|---|------------------------------|
| Si Soap has been added 7: 3. Kitchen handsink has soap 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 19: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 19: 19: 19: 19: 19: 19: 19: 19: 19 | (IN): PIC demonstrates knowledge by correctly answering questions regarding principles Posted Wester than the second second | iples applicable to the food |
| 7: Kitchen handsink has soap 3: 10: 10: 11: 12: 12: 13: 14: 14: 14: 15: 16: 16: 16: 17: 18: 18: 19: 19: 19: 19: 19: 19: 19: 19: 19: 19 | 5: | |
| 20. 10. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 19. 19. 19. 19. 19. 19. 19. 19. 19 | 7: | |
| 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 10: 11: 12: 12: 13: 14: 15: 16: 17: 18: 18: 19: 18: 19: 18: 18: 18: 18: 18: 18: 18: 18: 18: 18 | 8: Kilchen handsink has soap 9: | |
| 12: 13: 14: 15: 16: 17: 18: 19: 19: 10: 11: 12: 12: 13: 14: 15: 16: 17: 18: 18: 19: 19: 19: 19: 19: 19: 19: 19: 19: 19 | 10: | |
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| 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 37: 38: | 14: 15: | |
| 1.7: 1.8: 1.9: 1.0: 1.0: 1.1: 1.2: 1.2: 1.2: 1.2: 1.2: 1.2: 1.2 | 15. 16: | |
| 19: 20: 21: 22: 23: 24: 25: 26: 27: 27: 28: | 17: | |
| 20: 21: 22: 23: 24: 25: 26: 27: 27: 28: | | |
| 22: 23: 24: 25: 26: 27: 37: 58: | 20: | |
| 23: 24: 25: 26: 27: 37: 38: | 21: 22: | |
| 25: 26: 27: 57: 58: | 23: | |
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Additional Comments

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^{***}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 | | | | | |
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| Comments/Other Observations (cont'd) | | | | | |
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| Additional Comments (cont'd) | | | | | |
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Establishment Information

| Establishment Name: La Plaza Mexican Restaurant | | | | | |
|---|---------|--|--|--|--|
| Establishment Number #: 605187535 | | | | | |
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| Sources | | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Additional Comments | | | | | |
| Laplazafairview@gmail.com | | | | | |
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Establishment Information