



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: Pueblo Real
Address: 1340 West Main St.
City: Franklin
Inspection Date: 10/03/2023
Time in: 02:22 PM
Time out: 03:48 PM
Risk Category: 03
Number of Seats: 60

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 10/03/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/03/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice



**Establishment Information**

Establishment Name: Pueblo Real  
 Establishment Number #: 605172080

**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)
3 comp sink	Quat	400	
Dishwasher	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Ric under grill	43
Ric under food prep area	38
Ric	38
Rif	11

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Diced Tomatoes make line	Cold Holding	50
Quesi	Cold Holding	51
Guacamole make line	Cold Holding	52
Diced tomatoes	Cold Holding	41
Guacamole make line	Cold Holding	40
Beef make line	Hot Holding	175
Rice make line	Hot Holding	168
Beef	Cooking	186
Refried beans make line	Hot Holding	168
Shredded chicken make line	Hot Holding	178
Chicken pieces make line	Hot Holding	177
Fillet fish ric under grill	Cold Holding	41
Beef ric under grill	Cold Holding	41
Raw chicken ric under grill	Cold Holding	46
Shrimp ric under grill	Cold Holding	46

**Observed Violations**

**Total #** 4

**Repeated #** 0

- 7: Observed gentleman washing dishes handling dirty dishes and immediately handing clean drinking cups. Informed pic and educated the gentleman washing the dishes to wash his hands and to use gloves
- 20: Beef, chicken , shrimp and cubed tomatoes in the ric under the grill were out of temperature and were embargoed. Pic lowered the temperature for the ric. Advised the pic to monitor the temperature of the ric as the temperature of the food ranged from 46 to 50
- 39: Wiping cloths stored on make line and placed under cutting board
- 47: Wire shelves in wic need cleaning



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Management is aware of illness policy and is aware of illness symptoms
- 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 employees washing hands
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food from US Foods
- 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: Proper cooking temperatures were observed
- 17: No food temperature for reheating, no foods being reheated for hot holding. Pic is aware of temperature for reheating
- 18: The facility cools numerous food items, pic is familiar with the proper cooling techniques and temperatures. Several containers of refried beans were in and in temperature
- 19: Proper hot holding temperatures were observed
- 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:
- 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***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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**Sources**

Source Type:	Water	Source:	Franklin
Source Type:	Food	Source:	US foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

10/3/23 embargoed approximately 16 lbs, (5 lbs of beef, 5 lbs chicken, 5 lbs of shrimp, 1 lbs of tomatoes)

Sergio guzma  
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