TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlos and Carlos	1.62																			
Establishment Name			Pancho's Place O Fermer's Market Food Unit Type of Establishment O Mobile																	
	iress				176 Watson Glenn O Temporary O Seasonal															
City			Franklin		Time in	02	··2	5 F	- M		1/0	и ты		02.40 014	M / PM					
		-			10/19/202	1 Establishment #									ne or		M / PM			
		on Da	spect		KRoutine	Establishment # O Follow-up	O Complaint			- O Pro					0	nsultation/Other				
							_				AUTTURY	ary					與 No Number of		111	2
RIS	k Ca	tegorj R			O 1 ors are food prep	aration practices	O3 and employee	beha		04	st co	mm	only			up Required O Yes to the Centers for Disc				
				as c	ontributing facto					_				_		control measures to pro	event illness or injury.			
		(14	uric de	algnat	ed compliance status											INTERVENTIONS ach item as applicable. Deduc	t points for category or subcat	egory.	,	
18	≹=in c	ompii	ance		OUT=not in compliance		NO=not observe				\$=cor	recter	1 on-si	ite durir	ng ins		violation of the same code provis		61	
	IN	OUT	NA	NO	Compl	Supervision		cos	R	WI	h		оит	NA	NO	Compliance Stat Cooking and Roheating	g of Time/Temperature	cos	ĸ	WI
1	黨	0				esent, demonstrates k	nowledge, and	0	0	5	46		001				ety (TCS) Foods			
	IN	OUT	NA			Employee Health						0				Proper cooking time and tem Proper reheating procedures		00	8	5
2	英义	0 0			Management and fo Proper use of restric	od employee awarene tion and exclusion	ss; reporting	0	0	5		IN	оυт	NA	NO		te Marking, and Time as			
		-	NA	NO	,	Hygionic Practice		-		_	18	胀	0	0	0	Proper cooling time and tem	aith Control perature	0	ा	-
4 5	滅滅	0				g. drinking, or tobacco yes, nose, and mouth	use	0	0	5		X	0			Proper hot holding temperat. Proper cold holding temperat		8	00	
	IN	OUT	NA	NO	Preventin	g Contamination by	y Hands		· · · ·			*				Proper date marking and dis		ŏ	ŏ	5
6	直区		0	0	Hands clean and pro No bare hand contact	perly washed ct with ready-to-eat for	ods or approved	0	0 0	5	22	0	0	8	0	Time as a public health contr	rol: procedures and records	0	0	
		0		0	alternate procedures Handwashing sinks	followed properly supplied and	accessible	-	0	2				NA	NO	Consumer Consumer advisory provided	Advisory			
	IN	OUT		NO		Approved Source				_	23		O OUT	O NA	10	food		0	0	4
10	0	0	0		Food obtained from Food received at pro			0	0		24		001	200	NO	Pasteurized foods used; prof	bie Populations	0	0	5
11 12	<u>к</u>	0 0	X	0		on, safe, and unadulte ailable: shell stock tag		0 0	0 0	5	-		OUT		10			ľ	<u> </u>	-
12				NO	destruction Protect	ion from Contamin	ation	0	0	_	25			XX		Food additives: approved an	d properly used	0	о	_
	12	0	0		Food separated and	protected			0		26	×	0			Toxic substances properly id	entified, stored, used	ŏ	ŏ	5
	岌	0	0			es: cleaned and saniti f unsafe food, returned		0	0	5 2	27	_		NA	1000	Compliance with variance, s	pecialized procedures	0		5
15	20	0			served			Ŭ	v	-	21	0	0	~		HACCP plan		v	~	°
				Goo	d Retail Practice	s are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	jens	s, chemicals, and physic	al objects into foods.			
										аr/Л			ICI≅	3						
			_	00		iance Status	COS=corre		R							Compliance St		COS	R	WT
- 1	28	OUT	Past	eurize	Safe Fe d eggs used where r	equired		0	0	1		_	UT K	ood ar	id no	Utensils and Equi mood-contact surfaces clean		0		
_	29 30	0	Wate	er and	ice from approved s		¢.	0	0	2	4	+	× 0	onstruc	cted,	and used		0	0	1
	~	OUT			Food Tem	perature Control		_		_	4					g facilities, installed, maintain	ed, used, test strips	0	0	1
1	и	0	Prop		oling methods used; a	adequate equipment fo	or temperature	0	0	2	43	_	D N UT	lonfood	5-con	ntact surfaces clean Physical Facilit	ties	0	0	1
-	2	0	Plant	t food	properly cooked for I			0	0		41	_	_			i water available; adequate pr	essure	0		2
	13 14		<u> </u>		thawing methods use eters provided and ac			0	8	1	49	_	_			stalled; proper backflow device waste water properly dispose		00	0	2
		OUT	_		Food	dentification					51	_	-			es: properly constructed, supp		0	0	1
3	35		Food	i prop		container; required rec		0	0	1	53					use properly disposed; facilitie		0	0	1
	6	OUT	Inser	ots ro	dents, and animals n	Food Contamination	'n	0	0	2	5	-	-			ilities installed, maintained, an intilation and lighting; designa		0	0	1
	97						rana 8 diselau	0	0	1	F	+	UT			Administrative I		-	-	·
	38				loon prevented during	g food preparation, sto	rage & display	0	0		54			treent	norm	nit posted	toms	0		_
	39	Ó	Wipi	ng clo	ths; properly used an	nd stored		0	0	1			δM	lost re	cent	inspection posted		0	0	0
-4	10	OUT	_	hing fi	ruits and vegetables Proper l	Use of Utensils		0	0	1	H	_	_			Compliance Sta Non-Smokers P		YES	NO	WT
_	11	2	In-us		nsils; properly stored		banded	0	8	1	5					with TN Non-Smoker Protect ducts offered for sale		8	읭	~
- 4	12	0	Sing	e-use	/single-service article	properly stored, dried es; properly stored, us		0	0	1	55	5				oducts are sold, NSPA surve	y completed	ŏ		Ů
	14		-		ed properly				0											_
serv	ńce e	stablis	shmer	t perm	sit. Items identified as o	constituting imminent he	aith hazards shall be	corre	cted i	mmedi	ately (or ope	ration	is shall	cease	Repeated violation of an identic e. You are required to post the f	ood service establishment perm	it in a c	onspi	cuous
						t in a conspicuous mann -708, 68-14-709, 68-14-71				t a her	ring n	egard	ing thi	is repor	t by f	fling a written request with the C	ommissioner within ten (10) day	s of the	date	of this
ŀ		11	¥	Ö	1500	Zuh.	10/1	9/2	021	L		\sum	5	\neg		-(1/		10/1	.9/2	021
Sig	natu	re of	-		Charge				-	Date	Sig	natu	re of	Enviro	onme	ental Health Specialist				Date
						Additional food safet	y information can	be fo	und	on ou	r web	site,	http	://tn.g	ov/h	ealth/article/eh-foodservio	ce ****			
_																inty health department. p for a class.			RD	A 629
PH-	2267	(Rev.	6-10)			Dise in	call (1. 1. 1.												

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1172201 (1001. 0-10)	Please call () 6157915110	to sign-up for a class.	1.04.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pancho's Place Establishment Number #: 605120587

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)						
NSF	CI	100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature	d Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Chicken	Cold Holding	38				
Beef	Cold Holding	37.5				
Shrimp	Cold Holding	32				
Rice	Hot Holding	162				
Chicken	Hot Holding	158				
Ground beef	Hot Holding	159				
Beef	Hot Holding	155				
Brown beans	Hot Holding	147				
Chicken	Cooking	178				
Shrimp	Cooking	159				
Sausage	Cooking	163				
Pinto beans cooling after 1.5 hours	Cooling	80				

Observed Violations

Total # 5

Repeated # ()

- 41: Handle of pitcher is down in beans in bin.
- 42: Pans stacked wetnon storage shelf.
- 45: Ice machine is dirty inside.
- 50: Waste water leaking onto floor under mop sink.
- 55: Current permit not posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605120587

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: Employees washing hands.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: IWC. Sysco. Off The Dock.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling temp.

19: Proper hot holding.

- 20: Proper cold hoding.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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: Pancho's Place

Establishment Number : 605120587

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Pancho's Place Establishment Number # 605120587

SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments

Call 615-791-5112 for food safety info.