TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

2200	100			1																
Establishment Name		Don Arturo's Mexican Grill Type of Establishment O Mobile										1								
	iress		is ind	me	4910 Main S	street						Ту	pe of	Establ	ishme	O Temporary O Se			T	
Cit		•			Spring Hill		Time in	02	2:2	5 F	- M		M/P	мт	man	ut 03:35: PM A				
		on D	ata			22 Establishment#	60522791	_				_	ed (meo		m) PM			
			nspec		Routine	O Follow-up	O Complaint			-	elimi		-		Co	nsultation/Other				
Ris	k Ca	tegor	y		01	<u>3</u> 22	03			04				Fo	ollow-	up Required 🕱 Yes	O No Number of	Seats	19	90
Γ		F	lisk													d to the Centers for Dise control measures to pro		ition		
	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 observe																.)				
F	IN	017	NA	NO		Supervision		COS	R	WT	F	1	1	-		Compliance Stat	tus g of Time/Temperature	COS	R	WT
1	周	001	nun.	NO	Person in charge pro	resent, demonstrates kno	owledge, and	0	0	5		IN				Control For Safe	ety (TCS) Foods			
	IN	OUT	NA	NO		Employee Health		-		-		5 🧝 7 O				Proper cooking time and tem Proper reheating procedures		8	00	5
23	XX	0			Management and fo Proper use of restric	ction and exclusion	s; reporting	0	0	5		IN	out	NA	NO		te Marking, and Time as aith Control			
	_	OUT	NA			d Hygienic Practices						5 BX	/			Proper cooling time and temp	perature		0	
4	黨			0	No discharge from e	ng, drinking, or tobacco u eyes, nose, and mouth			0	5	20		0	0		Proper hot holding temperat. Proper cold holding temperat	tures	0		5
6	IN XX	001	NA		Hands clean and pro			0	0		21	1 🕱	-	0		Proper date marking and dis Time as a public health contr		0	0	
7	×	0	0	0	alternate procedures			0	0	5		IN		NA		Consumer	Advisory			
8	IN		NA	NO		Approved Source	ccessible		0	2	23		· · · ·	0		Consumer advisory provided food		0	0	4
10	高の	0	0		Food obtained from Food received at pro	oper temperature		0	00		24	IN 6 O	00	NA XX	NO	Highly Suscepti Pasteurized foods used; prof		0	0	5
11 12	×	0	×	0	Required records av	tion, safe, and unadultera vailable: shell stock tags,		0	0	5		IN	out	-	NO		nicals	F	Ľ	Ű
H	IN	OUT	NA	NO		tion from Contaminat	tion				25	5 0	0	X		Food additives: approved an		0	8	5
13 14	2	0	00		Food separated and Food-contact surfac	d protected ces: cleaned and sanitize	ю		00		20	6 🚊 IN		NA	NO	Toxic substances properly id Conformance with A	entified, stored, used opproved Procedures	-	0	
15	X	0	ŏ		Proper disposition or served	of unsafe food, returned f	food not re-	0	0	2	27	7 0	0	黨		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
				God	d Retail Practice	es are preventive m	easures to co	ntro	l the	intr	odu	ctio	n of j	patho	geni	s, chemicals, and physic	al objects into foods.			
								GOO	DD R	1 /4	IL PI	RAC	TICE	8	-		-			
E			_	00		liance Status	COS=corre		R R		; insp					Compliance St		COS	R	WT
	28		Pas		ed eggs used where r			0	0	1				ood a	nd no	Utensils and Equi profood-contact surfaces clean		0	0	•
	29 30	0	Vari		d ice from approved s obtained for specialize	red processing methods		0	0	2		-	-			, and used Ig facilities, installed, maintain	ad used test strine	0	0	
		OUT		per co		adequate equipment for	temperature						-			ntact surfaces clean	eu, useu, test ships	6		1
	31 32	0	cont	lort	properly cooked for			0	0	2		_		-lot and	f cold	Physical Facilit d water available; adequate pr			0	2
	33	0	Арр	roved	thawing methods use eters provided and ac	ed		ő	0	1		19	Õ	Plumbi	ng ins	stalled, proper backflow device i waste water properly dispose	es	ĕ		2
Ľ		0		mom		Identification		Ľ		-						es: properly constructed, supp		ŏ		
Ŀ	35	X		d prop		container; required reco		0	0	1	ᄂ		-	-	-	use properly disposed; facilitie		0	0	1
36 O Insects, rode			cts, ro	cdents, and animals n	f Food Contamination not present		0	0	2	. –		-			ilities installed, maintained, an entilation and lighting; designa		0	0	1	
E	97	0	Con	tamin	ation prevented durin	ng food preparation, stora	age & display	0	0	1			тис			Administrative i	tems			
<u> </u>	8				cleanliness			0	0	1						mit posted		0		0
39 36 Wiping cloths; properly used and stored 40 O Washing fruits and vegetables				0	00	1	Ľ	×6	0	vlost re	cent	inspection posted Compliance Sta	tus		0 NO	WT				
OUT Proper Use of Utensils O In-use utensils; properly stored					0		3	57				Non-Smokers P with TN Non-Smoker Protect		×	0					
	12					k; properly stored, dried, l les; properly stored, used			0	1	5	58 59				oducts offered for sale roducts are sold, NSPA surve	y completed	00	00	0
1	14		-		ed properly				0		- 1								_	
ser	ńce e	stabli	shme	nt per	nit. Items identified as a	constituting imminent heal	th hazards shall b	e com	ected i	mmed	liately	or og	eratio	ns shal	l ceas	Repeated violation of an identic se. You are required to post the f filing a written request with the C	ood service establishment perm	it in a	consp	icuou
						4-798, 68-14-709, 68-14-711,						\langle	\mathbf{i}	-	\neg	$\cdot \cap ()$				
_			-	Ł	5-14		01/2	20/2	_	_	_	\geq	サ		1	Till		01/2	20/2	
Sig	natu	re of	Pen	son In	Charge	Additional fand aufeta	information or	haf		Date	Si	ignat beit	ure o			ental Health Specialist				Date
D+4	2267	(Pro-	6-15	a		,		s are	ava	ilabk	e ead	ch m			-	health/article/eh-foodservio unty health department.				DA 625
Ľ	6601	fuer	. o- 10	9		Please	-		157							p for a class.			PC.	UPI 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Don Arturo's Mexican Grill Establishment Number # 605227911

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 wenty-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.	
Sarage 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 (Fahrenhelt)							
Auto-chlor	Со	100								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Atosa cooler	37

Food Temperature	od Temperature						
Description	State of Food	Temperature (Fahrenheit)					
Chicken cooling after 1 hour	Cooling	88					
Brown beans	Hot Holding	142					
Chicken	Hot Holding	153					
Ground beef	Hot Holding	166					
Rice	Hot Holding	150					
Shrimp	Cold Holding	37					
Beef	Cold Holding	39.5					
Fish	Cold Holding	40					
Chicken	Cooking	179					
Steak	Cooking	176					

Observed Violations

Total # 4

Repeated # ()

8: No soap or paper towels at hands sink on front line.

35: White powder not label in container.

39: Wet wiping cloths stored on prep table.

50: Waste water leaking onto floor under hand sink in kitchen

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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.

9: Halsey. IWC.

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: (NÓ) No TCS foods reheated during inspection.

18: Proper cooling temp.

19: Proper hot holding.

20: Proper cold holding.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NÁ) 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: Don Arturo's Mexican Grill Establishment Number : 605227911

Comments/Other Observations (cont'd)

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

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Sources				
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments