TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and a			S. S.													O Fermer's Market Food Unit	ſ		
Est	ablisł	nem	t Nar		Don Arturo's	Mexican Grill						Tvr	e of i	Establi	shme	E Permanent O Mobile	r		
Adk	iress				4910 Main S	Street					_	.,,				O Temporary O Seasonal			
City	,				Spring Hill		Time in	03	3:3	5 F	M	AJ	/ PI	и ті	me ou	л 03:50: PM _ АМ / РМ			
Inst	pectic	n Da	te		01/20/202	22 Establishment #													
Pur	pose	of In	spect		ORoutine	御 Follow-up	O Complaint			O Pre				-) Cor	nsultation/Other			
Ris	k Cat	egoŋ			O 1	3822	O 3			O 4						up Required O Yes 🕱 No Number of S		19	0
		R														I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
						FOODBORN	E ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
	hin a			algna					ite no							ach item as applicable. Deduct points for category or subcat		3	
	Pinc	ompili	ance	_	OUT=not in complian Comp	ce NA=not applicable	NO=not observe		R		Ĩ	recie	a on-s	ne dun	ng ins	Pection R*repeat (violation of the same code provis Compliance Status		R	WT
		OUT	NA	NO	Dorros is sharps a	Supervision	andadaa aad					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			performs duties	resent, demonstrates k	nowledge, and	0	0	5		12	0	0	-	Proper cooking time and temperatures	0	8	5
2	X	OUT	NA	NO	Management and f	Employee Health ood employee awarene	ss; reporting	0	0		"	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	101	
3	×	0				ction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4	X	OUT	NA			d Hygienic Practice ng, drinking, or tobacco		0			19	区区	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	XX IN	0 OUT	NA	0	No discharge from	eyes, nose, and mouth ng Contamination by		0	0	-	20	10	00	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	黛	0		0	Hands clean and p				0		22		0	X		Time as a public health control: procedures and records	0	ō	
7	×	0	0	0	alternate procedure	is followed		0	0	Ľ		IN	OUT	NA	NO	Consumer Advisory			
		OUT	NA	NO	Handwashing sinks	Approved Source	accessible		0	2	23		0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	高	0	0	24	Food obtained from Food received at p				0			IN	OUT		NO	Highly Susceptible Populations	-		
11	×	0			Food in good condi	tion, safe, and unadulte vailable: shell stock tag		0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		О 001	X	O NO	destruction	tion from Contamin		0	0	_	25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used	0		
13	X	0	0	110	Food separated an	d protected			0		26	黛	0			Toxic substances properly identified, stored, used	ŏ	0	5
	_	0	0			ces: cleaned and sanita of unsafe food, returned		0	0	5	27	IN O	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	
15	X	•			served			0		2	21	0	0	~		HACCP plan	0	<u> </u>	0
				Goo	d Retail Practic	es are preventive r	neasures to co	ntro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				0	Freed in constances		COS=corre			1/ 1			ICE	5		B			
		0117	_			liance Status	003-0016		R		Ē					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8				d eggs used where			0	0	1	4		υτ D ^F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 10				tice from approved obtained for speciality	source zed processing method	s	00	0	2	\vdash	+	- 0			and used		\vdash	
_		OUT	Dree			mperature Control	s home o contraro				4	-	_			g facilities, installed, maintained, used, test strips tact surfaces clean	0	0	1
3	И	~	contr	rol	-	adequate equipment fo	or temperature	0	0	2		0	UT			Physical Facilities			
_	2				properly cooked for thawing methods us			8	8	1	4					water available; adequate pressure talled; proper backflow devices		8	2
3	14	O OUT	Ther	mom	eters provided and a	iccurate		0	0	1	5		🐹 s	iewag	e and	waste water properly disposed	0	0	2
3	5	22	Food	l prop		container; required rec	ords available	0	0	1	5	_	_			is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	6	1
	-	OUT				f Food Contaminatio		-		-	5		-	-		ities installed, maintained, and clean	0	0	1
3	6	0	Insec	cts, ro	dents, and animals	not present		0	0	2	5	1 (O A	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
2	17	0	Cont	amina	ation prevented duri	ng food preparation, sto	rage & display	0	0	1		0	UT			Administrative Items			
-	8	-			leanliness	ad stared		0	0	1	5	_	_		-	nit posted	0	8	0
	:9 10				ths; properly used a ruits and vegetables			0	0	1	54	9 (0 1	nost re	cent	Inspection posted Compliance Status	O YES	NO	WT
-	1	OUT	_	e ute	Proper nsils; properly store	Use of Utensils		0	0	1	5	,	-	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	x	101	
	2					s; properly stored, dried les; properly stored, us		0			54 55	5				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	4				ed properly	res, property stored, es			ŏ		<u> </u>			10000	00 pr	data are sold, Nor X sarrey completed	0	101	
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man	ner a	nd po	st the	most	recent inspection repo		er. You have the rig	ht to r	eques							lling a written request with the Commissioner within ten (10) day			
			Ś	Ł	The.		01/2			>		$\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{\mathbf{$	$ \rightarrow $	+	\vdash	$-\sqrt{2}$)1/2	2/0	2022
Sie							01/2			-			• • /	۱.	•			-5/2	
	natu	re of	Pers	on In	Charge				[Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA 629
(192207 (1004. 0-10)	Please call () 6157915110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 3

Repeated # ()

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

Comments/Other Observations 1. 2. 3. 3. 3. 4. 5. 6. 7. 8. CA: place soap and paper towels at hand sink. 9. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23. 24. 25. 26. 27. 7No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58.	
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8: CA: place soap and paper towels at hand sink.	
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22:	
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57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.	
58:	
the area at the and of this desument for any violations that could not be displayed in this appear	_

*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.

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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:	Source:	

Additional Comments