TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO																			
Establishment Name			Pueblo Real					Type of Establishment O Fermer's Merket Food Unit O Mobile											
Address 1340 West Main St.			Type or Establishment							O Temporary O Seasonal			/						
			02	2:4	5 F	PM	AI	M/P	M Tr	me o	ut 03:00: PM AM / PM								
Inspection Date 11/22/2022 Establishment # 605172080 Embargoed 0																			
-			spect		ORoutine	愛 Follow-u				_	elimin		u =		0.00	nsultation/Other			
Risk Category 01 122 03 04				-			ante	60											
POSK	isk Category O1 12 O3 O4 Follow-up Required O Yes X No 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.																		
		(He	ric de	signat	ted compliance st		ODBORNE ILLNESS RI (HO) for each numbered iter									I INTERVENTIONS sech item as applicable. Deduct points for category or subcate	gory.)		
IN	in c	ompii	ance			mpliance NA=not a				CC WT)S=cor	recte	d on-s	site duri	ing ins	spection R=repeat (violation of the same code provisi		•	WT
Т	IN	OUT	NA	NO		Supervis		1005	-		h	IN	оит	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	008	~	wi
1	×	0	_				nstrates knowledge, and	0	0	5	10	11				Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA	NO	performs duties	Employee				_						Proper reheating procedures for hot holding	00	ŏ	5
	風覚	0				nd food employee estriction and exc	awareness; reporting	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		-	NA	NO	,	Good Hygienic		Ť	Ū	-	18	×	0	0	0	Proper cooling time and temperature	0	ा	_
		0				asting, drinking, o om eyes, nose, a		8	0	5		XX	0		0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preve	nting Contami	nation by Hands		· · · ·			1			0	Proper date marking and disposition	ŏ	ŏ	5
_	<u>×</u>					d properly washe ontact with ready	d -to-eat foods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	×	0	٥	0	alternate proces	dures followed	plied and accessible	0	0	_		_		NA	NO	Consumer Advisory Consumer advisory provided for raw and undercocked			
	IN	OUT	NA	_		Approved 2	lource			2	23		0			food	0	0	4
		0	0			from approved so at proper tempera			0			IN	OUT	-	NO				
11	×	0			Food in good co	ondition, safe, an		ŏ	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0	0	×	0	destruction			0	0			IN	OUT						
		OUT	NA	NO	Food separated	tection from C and protected	ontamination	0	0	4		0 賞		X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	×	Ō	Ō			urfaces: cleaned		Ō	Ō	5			_	NA	NO		_	_	
15	2	0			Proper dispositi served	on of unsafe foor	d, returned food not re-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Prac	tices are prev	entive measures to co	ontro	l the	intr	oduc	tion	ofp	atho	geni	s, chemicals, and physical objects into foods.			
								GOO	DR	ar/A	L PR	АСТ	ICE	8	_				
				00	T=not in compliance	e mpliance Stat	COS=com		n-site R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	ρT	WT
	_	OUT			Sat	le Food and W						0	UT			Utensils and Equipment		~ 1	
21	_				ed eggs used wh fice from approv			8	0	1	4	5 (profood-contact surfaces cleanable, properly designed, and used	0	0	1
3	_	0 OUT	Varia	nce c		cialized processin Temperature C		Ó	0	1	4	6 (0 1	Narewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3.		0	Prop	er coo			uipment for temperature	0	0	2	4	7 0	0	Vonfoo	d-cor	ntact surfaces clean	0	0	1
3:		-	Contr		properly cooked	for hot holding		0			4		UT L	lot and	Look	Physical Facilities i water available; adequate pressure	0		2
33	}	0	Appr	oved	thawing method	s used		0	0	1	4	9 (ŌF	Numbir	ng ins	stalled; proper backflow devices	0	0	2
34	_	O	Then	morme	eters provided an	nd accurate od identificati	on	0	0	1	5		-			d waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
35	_	_	Food	prop			quired records available	0	0	1	5	_	_			use properly disposed; facilities maintained	ō	ŏ	1
		OUT				n of Feed Cont	-				5	3 (o F	hysica	al fac	ilties installed, maintained, and clean	0	0	1
30	3	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	4 (0 /²	Adequa	nte ve	entilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented of	during food prepa	ration, storage & display	0	0	1		0	υτ			Administrative Items			
38					leanliness			0	0	1	5					nit posted	0	0	0
3	_				ths; properly use ruits and vegetal			8	0		1	6 (0 1	viost re	cent	Compliance Status		O NO	WT
_	_	OUT			Proj	per Use of Ute	alla						_	E		Non-Smokers Protection Act			
4	2	0	Utens	sils, e		nens; properly sto	red, dried, handled	0		1	5	8		lopacc	o pro	with TN Non-Smoker Protection Act oducts offered for sale	Ж 0	0	0
4					s/single-service a ed properly	articles; properly	stored, used		8		5	9	ł	ftobac	co pr	roducts are sold, NSPA survey completed	0	0	
_						r items within ten	(10) days may result in susper				servic	0 est:	blish	ment pe	ermit.	Repeated violation of an identical risk factor may result in revoc	ation (of you	r food
servi	ce es	stablis	hmen	t perm	nit, Items identified	d as constituting in	minent health hazards shall b	e corre	cted i	mmed	iately -	or ope	mation	ns shall	l ceas	e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a c	onspi	icuous
repor	t. T.	C.A. 1	section	ns 68-	14-703, 68-14-706,	68-14-708, 68-14-70	9, 68-14-711, 68-14-715, 68-14-7	16, 4-5	320.		-	(\int			() (/			
Second 11/22					22/2	022	2	(_	J	T	1		1/2	2/2	022			
					Charge				[Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																		

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
(Nev. 0-10)	Please call () 6157915110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Pueblo Real Establishment Number #: 605172080

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Pueblo Real	
Establishment Number: 605172080	
Comments/Other Observations	
1: 2: 3:	
2:	
3:	
4: CA: employee discarded drink and washed his hands.	
7.	
8:	
9:	
10:	
11:	
12:	
13:	
5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:	
16	
17:	
18:	
19: CA: shredded beef was reheated to 173.	
20:	
21:	
20: 21: 22: 23: 24:	
23.	
25.	
26:	
27:	
26: 27: 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted 58:	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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Pueblo Real

Establishment Number: 605172080

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

Call 615-791-5112 for food safety info.