TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000	100		E C													7	
Est	blis	hme	nt Nar		La Plaza Mexican Restaurant					Tv	ne of	Establ	ishme	Farmer's Market Food Unit @ Permanent O Mobile			
Address 2055 Fairview Blvd.									.,	pc 01	2010121		O Temporary O Seasonal				
City					Fairview	_{ie in} C)2::	15 F	PM	A	M/P	м ті	me o	t 03:10:PM AM/PM			
Insp	ectiv	on D	ate		10/16/2023 Establishment # 605187	_											
			nspec		Scoutine O Follow-up O Compl			о р			-		Cor	sultation/Other			
Risi					O1 102 O3			04						up Required I Yes O No Number of S	Seats	10	0
		-			ors are food preparation practices and employ			ns m				y rep	ortec	to the Centers for Disease Control and Prever		_	
				88 0	contributing factors in foodborne illness outbro					_							
		C	ark de	algne	FOODBORNE ILLNESS ted compliance status (IN, OUT, HA, NO) for each numbered									INTERVENTIONS schiltem as applicable. Deduct points for category or subcat	egory.)	
	⊨in c	omp	liance		OUT=not in compliance NA=not applicable NO=not ob Compliance Status		sla	0 WT	05=cc	mech	ed on-e	site dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status	ion) COS	R	WT
h	IN	ou	T NA	NO						IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature	000		
1	0	篾		-	Person in charge present, demonstrates knowledge, and performs duties	0	0	5		8 0		0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
Ļ	_		T NA	NO				-	1		-	ŏ		Proper reheating procedures for hot holding	ŏ	8	5
23	<u>。</u> 笑	o	-		Proper use of restriction and exclusion					IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	_		T NA					_	1			0	0	Proper cooling time and temperature	0		_
4	区区	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth			5	19			0	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	
6			T NA	NO						10			0	Proper date marking and disposition	0	Ō	ə
7	8	0	_	6	No bare hand contact with ready-to-eat foods or approve				2	-	0	0		Time as a public health control: procedures and records	0	0	
8				-	alternate procedures followed Handwashing sinks properly supplied and accessible			2	2	IN 3 O	0	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
9	IN 宸		T NA	NO	Approved Source Food obtained from approved source				l É	IN IN	OUT		NO	food Highly Susceptible Populations	Ľ	<u> </u>	-
10	0	0	0	122	Food received at proper temperature	- 0	7 0	ศ	24	_	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	_	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	_	4	١H	IN	OUT	-	NO	Chemicals			
H	IN	OU	T NA		destruction Protection from Contamination					5 0	0			Food additives: approved and properly used	0	o	
13					Food separated and protected	_		4	2	6 O	0		·	Toxic substances properly identified, stored, used	0	0	¢
	0	- 0		1						IN	LOUIT	NIA.	NO.	Conformance with Approved Brocedures			
14	_	-	0]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-			5	27		-	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
	_	-	_]			-		2	-	001	_			0	0	5
14	_	-	_		Proper disposition of unsafe food, returned food not re-	C	0	2		7 0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5
14	_	-	_	Goo	Proper disposition of unsafe food, returned food not re- served	contr GC	o o ol ti) 5 2 e inti	rodu IL PI	ctio	o of p	O		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	0	5
14	_	0		Goo	Proper disposition of unsafe food, returned food not re- served	contr contr cco	ol th) 5 2 e inti	rodu IL PI	ction	0 of p	O		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
14	_	0	T	Goo 00	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to T=not in compliance COS= Compliance Status Safe Food and Water	contr corrected cco	ol th on-sites R	e intra	rodu g insp	tion	O of p res	0 atho	geni	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	COS	R	WT
14 15	0 8 9	0000	r Past Wate	Goo OU teurize er and	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to T=not in compliance COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source		ol th on-sit is R o O) 5) 2 e int idará te durin WT	rodu g insp	ction ction ction ction ction ction ction	o of p r(e) o	o atho	gena nd no	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	cos O	R	WT
14 15	0	0000	r Past Wati	Goo OU teurize er and ance d	Proper disposition of unsafe food, returned food not re- served		ol th on-sit is R o O) 5) 2 e int ite durin WT	rodu a insp	7 O	O of p r(C) O O	o atho ood a constru Varew	gena nd no octed, ashin	Compliance with variance, specialized process, and HACCP plan R -repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	R	WT 1 1
14 15	0 8 9	0000	r Past Wate	Goo OU teurize er and ance o	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to Trinot in compliance COS= COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods				rodu a insp	r O ction dection 45 46 47	O of p r(C) O O	o atho ood a constru Varew	gena nd no octed, ashin	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	cos O	R	WT
14 15 2 2 3 3 3 3	0 8 9 0 1	0 0000000000000000000000000000000000000	r Past Vati Vati Prop cont Plan	Goo OU teunize er and ance o rol t food	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to Trinct in compliance COS= Cos= Cos=		ol th col th col si R on-si R O C O C O C O C O C O C	5 2 e int: i ar	rodu a insp 4	Ction (145 (15) (15) (15) (15) (15) (15) (15) (15		o atho constru Varew Nonfoo	gena nd no icted, ashin d-cor	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure	0 0 0	R 0 0	WT 1 1 1
14 15 2 2 3 3 3 3 3	0 8 9 0	000 0 80008	Past Vati Vari Prop cont Plan Appr Ther	Goo OU teunize er and ance o rol t food roved	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to Trinot in compliance COS= COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature		O C col th construction construction construction	5 2 e int: i ar	rodur ginsp	Ction CAG ection (15 (15 (15) (15) (15) (15) (15) (15) (o atho oatho ood a constru Varew Vonfoo Nonfoo Nonfoo Nonfoo	gena nd no coted, ashin d-cor d cold ng ins e and	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed	0 0 0 0	R 0 0 0 0	WT 1 1 1 2 2 2 2
14 15 2 2 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4	000000000000000000000000000000000000000	T Past Wate Varie Prop cont Plan Appr Ther	Goo OU teurize er and ance o rol t food t food roved	Proper disposition of unsafe food, returned food not re- served		Columnation of the column	0 5 2 2 3 3 4 4 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction (1.1) (1.1		o cood a constru- Varew Vonfoo Plumbig Sewag collet fa	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned		R 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1
14 15 2 2 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3	0 00000 0 00000	Past Vari Prop contr Plan Appr Ther Food	Goo OU teurize er and ance o rol t food t food roved	Proper disposition of unsafe food, returned food not re- served		Columnation of the column	0 5 2 2 3 3 4 4 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction 14.6 ection 15 16 17 (18 19 50 51 52		O artho cood a cood cood	gena nd no icted, ashin d-cor d cold ng ins e and acilitie ge/refi	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		R 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
14 15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4	000000000000000000000000000000000000000	r Past Wate Varie Prop cont Plan Appr Ther r	Goo OU teurize er and ance o per co rol t food roved mome	Proper disposition of unsafe food, returned food not re- served			0 5 2 2 e int: 3 a fA 4 b 1 0 1 0 2 0 1 0 1 0 1		7 O ction ctio		O artho artho	gene nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	CO8 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1
14 15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4 5 6	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Past Varie Prop cont Plan Appr Ther Food	Good OU teurized er and ance o per co- rol t food roved mom- d prop	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to A Tend in compliance are preventive measures to A Tend in compliance are preventive measures to COS= COS= COS= COS= COS= COS= COS= COS		or col col col<	0 5 2 2 e int: 3 arA WT 0 1 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction ctio		O artho artho	gene nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
14 15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4 5 6 7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	T Past Wate Varia Prop cont Plan Appr Ther T F F Soot T Insee Cont	Goo OU teurize er and ance o xer co rol t food d prop cts, ro tamina	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to A Trinct in compliance are preventive measures to A Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature d properly cooked for hot holding thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displate		ol C ol th on-sis R on-sis R <	0 5 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction ctio		o cood a constru- Warew Vonfoo Plumbic Sewag Collet fi Sarbag Physica	gena nd no icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices water available; adequate pressure talled; proper backflow devices water available; adequate pressure talled; proper backflow devices water water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained; and clean ntilation and lighting; designated areas used Administrative items		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
14 15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4 5 5 6 7 8 9 9	00 0 0 2 0 2000 0 20002	r Past Wate Varie Prop cont Plan Appr Ther r Food r Insee Cont Pers Wipi	Goo ou teurize er and ance o per co rol t food t food d prop cts, ro tamina const o const o const o const o const	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to A Tendt in compliance are preventive measures to A Tendt in compliance COS= COS= COS=		ol C ol th on-sis R on-sis R <	0 5 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction Ctio		O artho artho	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refr al faci t perm	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items it posted respection posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
14 15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4 5 6 7 8	2000 0 0 2 0 2000 0 2000 0 0 0 0 0 0 0	Past Wati Varia Prop cont Plan Appr Ther Food Food Food Food Food Food Food Foo	Good ou teurized ance of per con rol t food roved d prop cts, ro tamini conal of hing f	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to A Tonot in compliance are preventive measures to A Tonot in compliance COS= COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source cobtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature diproperly cooked for hot holding I thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available Prevention of Food Contamination codents, and animals not present ation prevented during food preparation, storage & displat cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils		ol C ol th on-sis R on-sis R <	0 5 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction ctio		O	gent nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci typerm icent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ites installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items at posted nspection posted Compliance Status Non-Smokers Protection Act		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
14 15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4 5 5 6 7 8 9 9 0 1	02000 0 0 2 0 2000 0 20002	Past Wate Varie Prop cont Plan Appr Ther Food Food Food Food Food Food Food Foo	Good ou teurized ance of oer coi rol t food roved d prop cts, ro tamini conal of hing f se ute	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to A Tend in compliance are preventive measures to A Tend in compliance are preventive measures to COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source cobtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding I thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available Prevention of Food Contamination codents, and animals not present ation prevented during food preparation, storage & display cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensits misls; properly stored			0 5 2 2 e e int: 3 e durin WT 0 1 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O Ction Ctio		O artho artho constru Varew vonfoo dot and Plumbi Sarbag onlet fi Sarbag constru Adequa Current Adequa Complia	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refr al faci ste ve t perm ccent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items at posted nspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 0
14 15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 88 99 0 1 2 3 4 5 6 7 8 99 0 0 1 2 3		Past Varie Propont Ptan Appr Ther Food Food Food Food Food Food Food Foo	Good OU teurized er and ance of rol t food roved d prop cts, ro tamina conal of hing fi se ute ssils, of le-use	Proper disposition of unsafe food, returned food not re- served			0 5 2 2 3 3 4 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction ctio		O	gena nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci the ve t perm ccent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ites installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items at posted nspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 0
14 15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 8 9 0 1 2 3 4 5 5 6 7 7 8 9 9 0 1 2 2 3 4	00005000 0 0 2 0 2000 0 20005 0 0 0 0 0	T Past Wate Varie Prop cont Plan Appr Ther T F Cont Pers Wipi Was T In-us Uten Sing Glov	Goo ou teurize er and ance o ver co rol t food t prop d prop d prop cts, ro tamina conal o hing fi se ute isils, o le-use ves us	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to A Trinct in compliance COS* Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displat cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils mislis; properly stored equipment and linens; properly stored, dried, handled existingle-service articles; properly stored, used sed properly			0 5 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		7 O ction c ction		O	geni nd no cted, ashin d-cor d cold acilitie ge/refi al faci type refi al faci type refi al faci type refi al faci cont type type type type type type type typ	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment mode-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure tailed, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean mitiation and lighting; designated areas used Administrative Items it posted mspection posted Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 1 1 1 1 1 1 0 WT 0
14 15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 88 99 0 1 2 3 4 5 5 6 7 7 8 99 0 1 2 3 4 4 9 0 0 1 1 2 3 4			Good ou reunized er and ance of corrol t food roved moment t food roved d prop cts, ro tamini conal of ng clo hing f se ute sils, of le-use res us ver sus	Proper disposition of unsafe food, returned food not re- served Alternation compliance are preventive measures to Alternation compliance are preventive measures to Alternation compliance are preventive measures to COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source cottained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature diproperly cooked for hot holding thawing methods used eters provided and accurate Food Identification prevention of Food Contamination codents, and animals not present ation prevented during food preparation, storage & display cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misils; properly stored equipment and linens; properly stored, dried, handled elsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in su mit, items identified as constituting imminent health hazards sh		ol C col col	0 5 2 2 arfA arfA b 1 0 1 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1	rodu- pinsp d d d d d d d d d d d d d d d d d d d	Ction Ction </td <td></td> <td>O Construction Construction</td> <td>gent nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci t perm ccent ance to pro co pro co pro</td> <td>Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Itoms it posted mspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revolu-</td> <td></td> <td></td> <td>WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food</td>		O Construction Construction	gent nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci t perm ccent ance to pro co pro co pro	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Itoms it posted mspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revolu-			WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food
14 15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 88 99 0 1 2 3 4 5 5 6 7 7 8 99 0 1 2 3 4 4 9 0 0 1 1 2 3 4			Good ou reunized er and ance of corrol t food roved moment t food roved d prop cts, ro tamini conal of ng clo hing f se ute sils, of le-use res us ver sus	Proper disposition of unsafe food, returned food not re- served Alternation of unsafe food, returned food not re- served Alternation of the second		ol C col col	0 5 2 2 arfA arfA b 1 0 1 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1	rodu- pinsp d d d d d d d d d d d d d d d d d d d	Ction Ction </td <td></td> <td>O Construction Construction</td> <td>gent nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci t perm ccent ance to pro co pro co pro</td> <td>Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed, facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nt posted nspection posted Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo</td> <td></td> <td></td> <td>WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food</td>		O Construction Construction	gent nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci t perm ccent ance to pro co pro co pro	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed, facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nt posted nspection posted Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo			WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food
14 15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 88 99 0 1 2 3 4 5 5 6 7 7 8 99 0 1 2 3 4 4 9 0 0 1 1 2 3 4			Good ou reunized er and ance of corrol t food roved moment t food roved d prop cts, ro tamini conal of ng clo hing f se ute sils, of le-use res us ver sus	Proper disposition of unsafe food, returned food not re- served Alternation of unsafe food, returned food not re- served Alternation of the serventive measures to Alternation of the serventive measures to COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature diproperly cooked for hot holding I thawing methods used eters provided and accurate Food Identification perfy labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displation cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled elsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in su mit, items identified as conspicuous manner. You have to the recent inspection report in a conspicuous manner. You have to the the service articles is the service and the service of the service		ol C ol ch on-sis R on-sis R <	0 5 2 2 0 1	rodu- pinsp d d d d d d d d d d d d d d d d d d d	Ction Ction </td <td></td> <td>O Construction Construction</td> <td>gent nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci t perm ccent t perm ccent ance t perm ccent ance t perm ccent t cold ng ins e and acilitie ge/refn t perm ccent t perm ccent t cold ng ins e and acilitie ge/refn t perm ccent t perm ccent t perm ccent t cold ng ins e and acilitie ge/refn t cold t perm ccent t cold t cold t perm ccent t cold t cold t perm ccent t cold t cold c</td> <td>Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ites installed, maintained, and clean ntilation and lighting; designated areas used Administrative items ntilation and lighting; designated areas used Mon-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor to you are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day</td> <td></td> <td></td> <td>WT 1 1 1 1 2 2 2 1 1 1 1 0 0 WT 0 0 x food cuous of this</td>		O Construction Construction	gent nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci t perm ccent t perm ccent ance t perm ccent ance t perm ccent t cold ng ins e and acilitie ge/refn t perm ccent t perm ccent t cold ng ins e and acilitie ge/refn t perm ccent t perm ccent t perm ccent t cold ng ins e and acilitie ge/refn t cold t perm ccent t cold t cold t perm ccent t cold t cold t perm ccent t cold t cold c	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ites installed, maintained, and clean ntilation and lighting; designated areas used Administrative items ntilation and lighting; designated areas used Mon-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor to you are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day			WT 1 1 1 1 2 2 2 1 1 1 1 0 0 WT 0 0 x food cuous of this
14 15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	0 88 99 0 1 2 3 4 5 5 6 7 8 99 0 1 2 3 4 4 7 1 2 3 4		Past Varia Varia Propont Plan Appr Ther Food Food Food Food Food Food Food Foo	Good ou teurized er and ance o rol t food roved moment t food roved d prop cts, ro tamina conal o ing clo hing f se ute tsils, o le-use ves us ves us to rost t food t prop	Proper disposition of unsafe food, returned food not re- served Alternation of unsafe food, returned food not re- served Alternation of the serventive measures to Alternation of the serventive measures to COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature diproperly cooked for hot holding I thawing methods used eters provided and accurate Food Identification perfy labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displation cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled elsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in su mit, items identified as conspicuous manner. You have to the recent inspection report in a conspicuous manner. You have to the the service articles is the service and the service of the service	Contracted corre	ol C ol ch on-sis R on-sis R <	0 5 2 2 0 1	rodue ginsp d d d d d d d d d d d d d d d d d d d	7 O ction C ction		O Coord a Coord a	gent nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci t perm ccent t perm ccent ance t perm ccent ance t perm ccent t cold ng ins e and acilitie ge/refn t perm ccent t perm ccent t cold ng ins e and acilitie ge/refn t perm ccent t perm ccent t perm ccent t cold ng ins e and acilitie ge/refn t cold t perm ccent t cold t cold t perm ccent t cold t cold t perm ccent t cold t cold c	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ites installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nt posted nspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor a. You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 2 2 2 1 1 1 1 0 0 WT 0 0 x food cuous of this

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1172201 (1007. 0-10)	Please call () 6157915110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Plaza Mexican Restaurant Establishment Number #: 605187535

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.	
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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Dishwasher	CI	100								

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Rif	0			
Rif	-5			
Rif	0			
Wic	40			

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Raw chicken, raw beef in wic	Cold Holding	43			
Tamales cooling 3 hours in wic	Cooling	48			
Raw beef in wic	Cold Holding	41			
Cooked chicken in wic	Cold Holding	42			
Lettuce, tomatos in prep ric	Cold Holding	36			
Raw beef, raw chicken in prep ric	Cold Holding	35			
Beef, rice, chicken on hotline	Hot Holding	160			
Salsa in ric	Cold Holding	38			

Observed Violations

Total # 8

Repeated # ()

1: No manager was on site. Multiple repeat violations and critical items marked

2: Employees do not know illnesses and there is no fact sheet in store

6: Kitchen hand sink soap dispensers is not working . Kitchen employees changed jobs multiple times without washing hands.

8: Stir spoon and cup stored within splash guard of se4er handsink. 3rd repeat8: Front kitchen hand sink had dishes in it and the soap dispenser was not working

This is the 3rd repeat in a row of this violation

13: Raw meats Stored above cooked item in prep ric on main kitchen line

43: Boxes of single use plastic lids on floor

53: Ceiling, walls, floors have grease and dirt buildup as well as damage in areas. Rusting tables and broken equipment in kitchen

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Plaza Mexican Restaurant

Establishment Number : 605187535

Comments/Other Observations

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.

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

9: See source

10: (NO): No food received during inspection.

***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: La Plaza Mexican Restaurant Establishment Number : 605187535

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: La Plaza Mexican Restaurant Establishment Number #: 605187535

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments