TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name		me	El Sombr	ero Mexican R	estaurant					T.e		Establ	a la seconda	O Fermer's Market Food Unit					
Address		1401 Libe	erty Pike Suite	300					i yş	xe or	Establi	snme	O Temporary O Seasonal						
Cit	,				Franklin		Time ir	02	2:1	0 F	M	A	M/P	мті	me o	ut 03:15: PM AM / PM			
		ion D	ata		04/19/2	2022 Establishmer							d C						
			nspec		Routine	O Follow-up	O Complaint			- O Pro			-		0.00	nsultation/Other		_	
		rtego		10011	01	\$102	03			04		,				up Required O Yes 🕅 No Number of S	laate	13	4
	A Ce				ors are food	preparation practic	es and employee		vior	s mo				y repo	ortec	to the Centers for Disease Control and Preven			-
				85 0	ontributing f											control measures to prevent illness or injury.			
		(14	ark de	algna	ted compliance											INTERVENTIONS ach liom as applicable. Deduct points for category or subcat	igory.)	
F	ŧ=in o	compi	iance			pliance NA=not applicat ompliance Status	ble NO=not observ		R		\$=∞	rrecte	d on-t	site duri	ing ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
h	IN	001	NA	NO		Supervision					F	IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0		-	Person in char performs dutie	ge present, demonstrate	es knowledge, and	0	0	5	16	12	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
Ļ				NO		Employee Healt						1				Proper reheating procedures for hot holding	ŏ	0	5
3	X	0				and food employee awar restriction and exclusion		6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA			Good Hygienic Pract						_	X		-	Proper cooling time and temperature	23	0	_
4	滅滅	0				tasting, drinking, or tobe from eyes, nose, and mo		8	0	5	19	X	0			Proper hot holding temperatures Proper cold holding temperatures	0	00	
6	IN 演		NA			enting Contamination nd properly washed	n by Hands	0	0	_		X		-		Proper date marking and disposition	0		, i
6 7	83	0	0	0	No bare hand	contact with ready-to-ea edures followed	t foods or approved	0	0	5	22	O	0	NA	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	1	00	NA	NO		sinks properly supplied a Approved Source		0	0	2	23	_	0	12	110	Consumer advisory provided for raw and undercooked food	0	0	4
9	0	0		-		from approved source	•		0			IN	OUT	NA	NO	Highly Susceptible Populations			
11	0	0	0		Food in good o	at proper temperature condition, safe, and unac		12	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required record destruction	rds available: shell stock	tags, parasite	0	0			IN	ουτ		NO	Chemicals			
13	IN S	00	NA	NO		otection from Contar d and protected	nination	0	0	4	25 26	0 夏	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	00	0	5
14	x	ŏ	0	1	Food-contact s	surfaces: cleaned and sa		0	0		Ë	IN		NA		Conformance with Approved Procedures	Ť		
15	X	0			Proper disposit served	tion of unsafe food, retu	rned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
Г				Goo	d Retail Pra	ctices are preventiv	re measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						-		GOO	D R	ETAI	L PR	LACT	ICE	5	-				
F				00	T=not in complian	nce ompliance Status	COS=com		n-site R		inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	001	_	hau unicate		fe Food and Water		_	0	_			UT	land a	adaa	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	29	0	Wat	er and	lice from appro	ved source		0	0	2	4	5				and used	0	0	1
Ľ	30	001		ance		cialized processing met Temperature Contro		0	0	1	4	6	-			g facilities, installed, maintained, used, test strips	0	0	1
:	31	0	Prop		oling methods u	ised; adequate equipme	nt for temperature	0	0	2	4	_	1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	32			_		d for hot holding			0	1	4	8	0			f water available; adequate pressure	0		2
-	33 34	6	<u> </u>		thawing methor etens provided a			0	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed	0	0	2
E		001	_			ood identification					5	_	_			es: properly constructed, supplied, cleaned		0	
Ľ	35	0		d prop		iginal container; required on of Food Contamin		0	0	1	5		-		·	use properly disposed; facilities maintained littes installed, maintained, and clean	0	0	1
1	36	0	_	cts, ro		nals not present		0	0	2	5	_	-			entilation and lighting; designated areas used	ō	0	1
E	37	6	Con	tamin	ation prevented	during food preparation.	, storage & display	0	0	1	F	0	UT			Administrative Items			
E	38	0	Pers	sonal	leanliness			0	0	1		_				nit posted	0	0	0
	39 40		-		ths; properly us ruits and veget			8		1	5	6	0	/lost re	cent	inspection posted Compliance Status	O YES		WT
		OUT			Pro	oper Use of Utensils				_	Ę			Same E		Non-Smokers Protection Act			
	41 42	0	Uter	vsils, e		inens; properly stored, d		0	0	1	5	8		lopacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
_	43 44				a/single-service ed properly	articles; properly stored	, used		0		5	9	1	ftobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo			
mar	wher a	and p	ost the		recent inspection		nanner. You have the right	ght to r	eques							e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days			
	ants 1	A		4	20	5/	04/			ר ר		V	•		7-			0/2	0000
Sin	nati	re d	Per		Charge	F		19/2	-	Date						E Ellom ()4/1 	.912	2022 Date
04	p and	200		esen m		**** Additional food or	afety information car	n be fr								ealth/article/eh-foodservice ****			2-010
									and the										

PH-2267 (Rev. 6-15)	Free food safety training class	RDA		
(Nev. 0-15)	Please call () 6157915110	to sign-up for a class.	nor de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Sombrero Mexican Restaurant Establishment Number #: 605240888

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.	
fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Dishwasher	Chlorine	50								

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Cheese Dip	Hot Holding	134				
Pinto Beans	Hot Holding	145				
Refried Beans	Hot Holding	151				
Shreaded Chicken	Hot Holding	166				
Ground Beef	Hot Holding	163				
Carnitas	Reheating	135				
Raw Shrimp-RIC	Cold Holding	39				
Raw Beef-RIc	Cold Holding	38				
Raw Chicken-RIC	Cold Holding	39				
Chicken Breast	Cooking	175				
Shreaded Chicken-WIC	Cooling	90				
Raw Beef-RIC	Cold Holding	41				
Refried Beans-WIC	Cold Holding	39				
Raw Ground Beef-WIC	Cold Holding	39				

Observed Violations

Total # 2 Repeated # ()

11: Spoiled lemons observed in WIC. Embargoed 1lb.

18: Shreaded chicken in WIC at 90 degrees, has been cooling for 4 hrs. Had PIC reheat to at least 165 and cool again.

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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: Observed handwashing when nneded.

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.

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

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

13: All raw animal products are stored properly. All food appears to be protected from contamination.

- 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: Carnitas are being reheated on the flat top, 135 degrees currently.
- 19: All hot held food is at the correct temperature.
- 20: All cold held food is at the correct temperature.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

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: El Sombrero Mexican Restaurant Establishment Number : 605240888

Comments/Other Observations (cont'd)

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

Establishment Information

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Establishment Number #: 605240888

Sources		
Source Type:	Source:	

Additional Comments