



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name Don Arturo's Mexican Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 4910 Main Street ☐ Temporary ☐ Seasonal
 City Spring Hill Time in 03:02 PM AM / PM Time out 04:10 PM AM / PM
 Inspection Date 10/02/2023 Establishment # 605227911 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 190

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.

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 observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT
Supervision							
1	IN	OUT	NA	NO			
Person in charge present, demonstrates knowledge, and performs duties					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Employee Health							
2	IN	OUT	NA	NO			
Management and food employee awareness, reporting					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
3	IN	OUT	NA	NO			
Proper use of restriction and exclusion					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Good Hygienic Practices							
4	IN	OUT	NA	NO			
Proper eating, tasting, drinking, or tobacco use					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
5	IN	OUT	NA	NO			
No discharge from eyes, nose, and mouth					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Preventing Contamination by Hands							
6	IN	OUT	NA	NO			
Hands clean and properly washed					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
7	IN	OUT	NA	NO			
No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
8	IN	OUT	NA	NO			
Handwashing sinks properly supplied and accessible					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
Approved Source							
9	IN	OUT	NA	NO			
Food obtained from approved source					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
10	IN	OUT	NA	NO			
Food received at proper temperature					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
11	IN	OUT	NA	NO			
Food in good condition, safe, and unadulterated					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
12	IN	OUT	NA	NO			
Required records available: shell stock tags, parasite destruction					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Protection from Contamination							
13	IN	OUT	NA	NO			
Food separated and protected					<input checked="" type="radio"/>	<input checked="" type="radio"/>	4
14	IN	OUT	NA	NO			
Food-contact surfaces: cleaned and sanitized					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
15	IN	OUT	NA	NO			
Proper disposition of unsafe food, returned food not re-served					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	IN	OUT	NA	NO			
Proper cooking time and temperatures					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
17	IN	OUT	NA	NO			
Proper reheating procedures for hot holding					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	IN	OUT	NA	NO			
Proper cooling time and temperature					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
19	IN	OUT	NA	NO			
Proper hot holding temperatures					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
20	IN	OUT	NA	NO			
Proper cold holding temperatures					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
21	IN	OUT	NA	NO			
Proper date marking and disposition					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
22	IN	OUT	NA	NO			
Time as a public health control: procedures and records					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Consumer Advisory							
23	IN	OUT	NA	NO			
Consumer advisory provided for raw and undercooked food					<input checked="" type="radio"/>	<input checked="" type="radio"/>	4
Highly Susceptible Populations							
24	IN	OUT	NA	NO			
Pasteurized foods used; prohibited foods not offered					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Chemicals							
25	IN	OUT	NA	NO			
Food additives: approved and properly used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
26	IN	OUT	NA	NO			
Toxic substances properly identified, stored, used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5
Conformance with Approved Procedures							
27	IN	OUT	NA	NO			
Compliance with variance, specialized process, and HACCP plan					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT
Safe Food and Water							
28	OUT						
Pasteurized eggs used where required					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
29	OUT						
Water and ice from approved source					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
30	OUT						
Variance obtained for specialized processing methods					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Food Temperature Control							
31	OUT						
Proper cooling methods used; adequate equipment for temperature control					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
32	OUT						
Plant food properly cooked for hot holding					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
33	OUT						
Approved thawing methods used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
34	OUT						
Thermometers provided and accurate					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Food Identification							
35	OUT						
Food properly labeled; original container; required records available					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Prevention of Food Contamination							
36	OUT						
Insects, rodents, and animals not present					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
37	OUT						
Contamination prevented during food preparation, storage & display					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
38	OUT						
Personal cleanliness					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
39	OUT						
Wiping cloths: properly used and stored					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
40	OUT						
Washing fruits and vegetables					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Proper Use of Utensils							
41	OUT						
In-use utensils; properly stored					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
42	OUT						
Utensils, equipment and linens; properly stored, dried, handled					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
43	OUT						
Single-use/single-service articles; properly stored, used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
44	OUT						
Gloves used properly					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Utensils and Equipment							
45	OUT						
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
46	OUT						
Warewashing facilities; installed, maintained, used, test strips					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
47	OUT						
Nonfood-contact surfaces clean					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Physical Facilities							
48	OUT						
Hot and cold water available; adequate pressure					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
49	OUT						
Plumbing installed; proper backflow devices					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
50	OUT						
Sewage and waste water properly disposed					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
51	OUT						
Toilet facilities: properly constructed, supplied, cleaned					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
52	OUT						
Garbage/refuse properly disposed; facilities maintained					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
53	OUT						
Physical facilities installed, maintained, and clean					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
54	OUT						
Adequate ventilation and lighting; designated areas used					<input checked="" type="radio"/>	<input checked="" type="radio"/>	1
Administrative Items							
55	OUT						
Current permit posted					<input checked="" type="radio"/>	<input checked="" type="radio"/>	0
56	OUT						
Most recent inspection posted					<input checked="" type="radio"/>	<input checked="" type="radio"/>	0
Compliance Status					YES	NO	WT
Non-Smokers Protection Act							
57	OUT						
Compliance with TN Non-Smoker Protection Act					<input checked="" type="radio"/>	<input checked="" type="radio"/>	0
58	OUT						
Tobacco products offered for sale					<input checked="" type="radio"/>	<input checked="" type="radio"/>	0
59	OUT						
If tobacco products are sold, NSPA survey completed					<input checked="" type="radio"/>	<input checked="" type="radio"/>	0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 10/02/2023 Signature of Environmental Health Specialist [Signature] Date 10/02/2023

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

**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 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.

Garage 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 (Fahrenheit)
Dishwasher	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Ric under make line	41
Rif	10
Rif	5

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice make line	Hot Holding	142
Beef make line	Hot Holding	153
Shredded Chicken make line	Hot Holding	148
Queso make line	Hot Holding	140
Sliced tomatoes make line	Cold Holding	41
Sliced bell pepper	Cold Holding	42
Fish Fillets make line	Cold Holding	39
Refried beans make line	Hot Holding	173
Beef ric under make line	Cooling	75
Salsa make line	Cold Holding	41
Beef	Cooking	202
Shredded chicken	Cooking	198
Chicken patty rif	Cold Holding	15
Chicken	Cooling	85
Queso Wic	Cooling	85

Observed Violations

Total # 5

Repeated # 0

23: Consumer advisory is at the bottom of each page of the menu with an asterisk; however , ther is no specific food with an asterisk that is noted that can be ordered and consumed under cooked

35: Serval containers in kitchen were not properly labeled

39: Wiping cloth on food prep portion of the make line

43: Pitcher was being used as a scoop in the rice

44: Employees who wore gloved did for the most part washed their hands, however; at times did not wash hands while putting on new gloves. New gloves should be worn while changing tasks. When putting on new gloved hands must be washed before new gloves are put on

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Don Arturo's Mexican Grill

Establishment Number : 605227911

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management is aware of illness policy and is aware of illness symptoms
- 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 were observed washing hands
- 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.
- 9: Food from Food iwc, Hasley
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) 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: Proper cooking temperatures were observed
- 17: No reheating temperatures were taken since no foods were being reheated during inspection
- 18: Proper cooling was occurring at the facility with queso, and refried beans. All foods were in metal pans. The queso was in the wic at 80, (it had been cooling for about an hour and 15 minutes) the refried beans had just started cooling at 125 for about 15 minutes. Informed pic the queso had 45 minutes to cool to 70 and the refried beans had an hour and 45 minutes to cool down to 70. Also informed pic the food has an additional 4 hours after reaching 70 to cool down to 41
- 19: Proper hot holding temperatures were observed
- 20: Proper cold holding temperatures were observed
- 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.
- 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.

***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: Don Arturo's Mexican Grill

Establishment Number : 605227911

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Don Arturo's Mexican Grill

Establishment Number #: 605227911

Sources

Source Type:	Food	Source:	Food iwc
Source Type:	Water	Source:	Spring Hill
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Informed pic that I would perform a follow up within 10 days concerning the consumer advisory on the menu and that if they were not in compliance I would return with my supervisor with a letter of closure

Brian murillo
Bjmjd067@icloud.com