



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Mangos Mexican Restaurant  
Establishment Number #: 605247495

***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)
Dish machine	Cl	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Reach in cooler (ric) line	41
Reach in freezer (rif)	1
Walk in cooler (wic)	40
Ric by ice machine	38

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Refried beans	Reheating	168
Shredded chicken	Hot Holding	156
Pico	Cold Holding	41
Tamales	Cold Holding	40
Chicken wings Wic 45 mins	Cooling	94
Refried beans	Cooling	148
Shrimp Wic	Cold Holding	37
Fish	Cold Holding	38

### Observed Violations

Total # 8

Repeated # 0

- 37: Large plastic containers of food stored on floor in wic
- 39: Wiping cloth left laying on prep table as enter kitchen
- 41: Scoop handle laying down in ice bin in bar
- 42: Glasses stacked wet on shelf by drink station
- 43: Aluminum to go containers turned up on shelf over steam table
- 45: Green cutting board hanging in shelf over 3 comp sink severely grooved
- 47: Reach in cooler door handles dirty
- 53: Dirty water standing on floor under dish machine

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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: Employee washed hands when changing gloves
- 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: See source info
- 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: (NO) No raw animal foods cooked during inspection.
- 17: See food temps
- 18: Chicken wings in wic 45 mins see food temps. Refried beans placed in wic when beginning inspection
- 19: See food temps
- 20: See food temps
- 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: Statement on menu
- 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.



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

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## Sources

Source Type:	Water
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Source:	City
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Source Type:	Food
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Source: Sysco, PFG, US Foods, Panchos

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***