

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile

O Temporary O Seasonal

Fairview City

Time in 12:36 PM AM/PM Time out 01:41; PM AM/PM

Inspection Date

Purpose of Inspection **K**Routine

O Follow-up

04/14/2021 Establishment # 605187535

La Plaza Mexican Restaurant

2055 Fairview Blvd.

O Complaint O Preliminary O Consultation/Other

Number of Seats 100

SCORE

Risk Category О3 Follow-up Required 级 Yes O No

Embargoed 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		co	15
					Compliance Status	cos	R	WT	1
	IN	OUT	NA	NO	Supervision				
1	盔	0			Person in charge present, demonstrates knowledge, and enforms duties		0	5	
	IN	OUT	NA	NO	Employee Health				
2	ЭK	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
Ī	IN	OUT	NA	NO	Good Hygienic Practices				
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	
	IN	OUT	NA	NO	Proventing Contamination by Hands				
6	100	0		0	Hands clean and properly washed	0	0		
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source				
,	嵩	0			Food obtained from approved source	0	0		
0	0	0	0	×	Food received at proper temperature	0	0	1 1	
1	×	0			Food in good condition, safe, and unadulterated	0	0	5	
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT		NO	Protection from Contamination				
3	0	凝	0		Food separated and protected	0	0	4	
4	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	·
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing regardi 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

04/14/2021

04/14/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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



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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.	
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	\vdash

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

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Rif	10			
Rif	0			
Rif	0			
Rif	-5			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken beef shrimp in ric prep	Cold Holding	37
Tomatos in ric prep	Cold Holding	35
Lettuce in ric prep	Cold Holding	35
CHeese in ric prep	Cold Holding	36
Beef on hotline	Hot Holding	157
Rice on hotline	Hot Holding	148
Chicken on hotline	Hot Holding	146
Queso on hotline	Hot Holding	162
Refried beans in wic cooling since yesterday	Cooling	52
Cooked chicken in wic	Cold Holding	39
Raw chicken in wic	Cold Holding	40
Beef off grill	Cooking	179

Observed Violations
Total # 5
Repeated # 0
13: Eggs and raw shrimp above ready to eat foods in wic . Spoke to pic who moved them. Sent factsheet 18: Beans cooling simce yesterday in wic temping in middle at 52. Had pic discard one container
37: Onions on floor in dry storage, bag of flour and boxes of food on floor in dry storage
41: Using bowl for scoops in bulk containers. Serve line ice scoop has handle in ice
53: Wic floor is broken and coming up. Racks rusted in some rics

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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

- 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 proper handwashing by employees
- 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
- 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.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 19: See temps
- 20: See 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: 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.

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 Information							
Establishment Name: La	Plaza Mexican Resta	urant					
Establishment Number #:	605187535						
Sources							
Source Type:	Water	Source:	City				
Source Type.	vvater	Godiec.	Oity				
Source Type:	Food	Source:	Sysco				
Course Type:		Couroo					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Course Type.							
Additional Commer	nts						
Laplazafairview@gm	nail.com						