

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 02:16 PM AM / PM Time out 02:35: PM AM / PM

10/12/2023 Establishment # 605227911 Embargoed 0

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 190 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	05=0	corre	cte	d o
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision				П	Т	IN	0
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16	1	-
	IN	OUT	NA	NO	Employee Health	-			17		0	7
2	700	0			Management and food employee awareness; reporting	0	0		1	†		
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	0
	IN	ОИТ	NA	NO	Good Hygienic Practices				1	18	×	7
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9	X	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	00	1	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	H :	*	7
6	100	0		0	Hands clean and properly washed	0	0			22	0	Γ,
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		_	0
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23	×	-
		OUT	NA	NO	Approved Source		_		Ľ	-		∟`
9	黨	0			Food obtained from approved source	0	0				IN	0
10	0	0	0	×	Food received at proper temperature	0	0		ΙĘ	4	0	Γ,
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l Ľ	1	•	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			Τ	IN	0
	IN	OUT	NA	NO	Protection from Contamination						0	7
13	×	0	0		Food separated and protected	0	0	4	2	6	Ř	7
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0	(

Don Arturo's Mexican Grill

4910 Main Street

Spring Hill

					Compliance status	000	P.	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	-		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
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	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	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	
		Compliance Status	YES	NO	W
		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	

n (10) days of the date of the

10/12/2023

10/12/2023

Signature of Person In Charge

Date Signature of Enviro

Date

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				_		
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.						
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.			
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.			
Garage type doors in non-enclosed areas are n	not completely open.					
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.			
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	i by the Act.					
Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)		
			l .			
Equipment Temperature						
Description			Temperature (Fah	renheifi		
			<u> </u>			
Food Temperature						
Description		State of Food	Temperature (Fah	renhelt)		

Observed Violations					
Total # 14					
Repeated # ()					
35: Several containers in kitchen were not properly labeled					
39: Wiping cloths on food prep table					
43: Pitcher was being used as a scoop for rice					
44: Employees who wore gloved for the most part washed their hands while					
putting on new gloves, however at times did not wash hands while putting on					
new gloves. New gloves should be worn while changing tasks. When putting on					
new gloves hand must be washed before new gloves are put on					
new gloves nand must be washed before new gloves are put on					

[&]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: Don Arturo's Mexican Grill	
Establishment Number: 605227911	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22:	
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16:	
17:	
18:	
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20. 21:	
21. 22·	
23: Consumer advisory has been corrected on the menus, checked 10 menus fro various locations on menu st	ack all had
mark next to food that could be cooked to oder/undercooked	zok dii mad
25:	
26:	
27:	
24: 25: 26: 27: 57: 58:	
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: Don Arturo's Mexican Grill			
Establishment Number: 605227911			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
see last page for additional commission			

Establishment Information

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Establishment Name: Don	uro's Mexican Grill				
Establishment Number #:	227911				
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
	been corrected. Checked 10 menus from various locations in stack of menus, all had m that was offered cooked to oder/undercooked				
11tonymurillo20@gma Jasmin Murillo	ım				