TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

5/3.30

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Esta	blist	imer	nt Nar		La Plaza Mexican Restaurant					_	_			Fermer's Market Food Unit W Permanent O Mobile	L		
Address 2055 Fairview Blvd.					Type of Establishment O Temporary O Seasonal								T				
					12:00 PM AM/PM Time out 01:00: PM AM/PM												
	Purpose of Inspection Reputine O Follow-up O Complaint						_	- O Pro					0.000	nsultation/Other		_	
				uon				04	Parrier	ary					Carlo	10	0
Risk	Cat				ors are food preparation practices and employee		vior	s mo				y rep	ortec	to the Centers for Disease Control and Preve		10	
				as (contributing factors in foodborne illness outbreak												
		(11	uric de	algaa	FOODBORNE ILLNESS Ri ted compliance status (IH, OUT, HA, HO) for each numbered her										tegory.)	
IN	in c	mpi	iance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	D		\$=co	rrecte	id on-s	site dur	ing ins	pection R=repeat (violation of the same code provi Compliance Status		L D I	WT
h	IN	ουτ	NA	NO			-		F	IN	олт	NA	NO	Cooking and Reheating of Time/Temperature		~	
ন	0	窥			Person in charge present, demonstrates knowledge, and	0	0	5	16	1				Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO						õ				Proper reheating procedures for hot holding	00	ŏ	5
23	푌	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	IN	~ ~ ~	NA							0	0	0		Proper cooling time and temperature	0	0	
4		00			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		0	5		X	8		0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
\square		001	NA		Preventing Contamination by Hands Hands clean and properly washed		0		21	X	0	0		Proper date marking and disposition	0	0	Ŷ
-+		ŏ	0	ŏ	No bare hand contact with ready-to-eat foods or approved	ō	ŏ	5	22	O IN	0	×	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
	0				alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	_	_	0	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	NA		Food obtained from approved source		0			IN	OUT	NA	NO	food Highly Susceptible Populations	-	-	
	<u>。</u> ※	8	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ō	×	0	Required records available: shell stock tags, parasite destruction	ō	ō			IN	OUT	NA	NO	Chemicais			
13			NA	NO					25	0 度	8	X		Food additives: approved and properly used	0	2	5
14	8	<u> </u>				-	0	4	120	1.00				Toxic substances properly identified, stored, used			
14	0	岚	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	
15	_	<u>×</u>	0	J	Proper disposition of unsafe food, returned food not re- served			5 2	27	-	OUT	_	NO		0	0	5
-+	_		0	God	Proper disposition of unsafe food, returned food not re-	O	0 I the	2 intro	oduc	o	0 of p	× atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan		0	5
-+	_		0		Proper disposition of unsafe food, returned food not re- served	ontro	O I the	2 intro	oduc	O tion	o of p	× atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.		0	5
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(192207 (104. 0-10)	Please call () 6157915110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Dishwasher	CI	0									

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Ric	38			
Rif	0			
Warmer	150			
Ric prep	38			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Salsa in ric	Cold Holding	39				
Chicken on hotline	Hot Holding	178				
Beef on hotline	Hot Holding	177				
Beans on hotline	Hot Holding	170				
Rice in warmer	Hot Holding	156				
Raw beef, raw chicken, tomatos in ric prep	Cold Holding	38				
Pico, sour cream in ric prep	Cold Holding	35				
Queso in wic	Cold Holding	39				
Raw beef, raw steak in wic	Cold Holding	38				
Chicken and steak off grill	Cooking	182				

Observed Violations

Total # 7 Repeated # ()

1: Pic unable to answer food saftey guestions following critical item marks

8: Spoons, knives, pitcher were in front handsink or sitting. On edge within splash guard. Handsinks should only be used for handwashing and have no dishes in them

14: Dishwasher is not sanitizing, had pic set up 3 comp sink

37: Boxes of drinks and beer stored on floor

43: Box of to go plates on floor in dry storage

45: Using cardboard on top of ric where salsa is stored. Single use items stacked n cardboard

53: Bottom door on standing warmer is broke and does not close correctly. Floor in dry storage is dirty



Establishment Information

Establishment Name: La Plaza Mexican Restaurant

Establishment Number : 605187535

Comments/Other Observations

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.

16: See temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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.

Establishment Information

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 Name: La Plaza Mexican Restaurant Establishment Number #: 605187535

Sources				
Source Type:	Food	Source:	lwc	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments