

**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.

Warewashing Info

| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) |
|--------------|----------------|-----|---------------------------|
| Dishwasher | Cl | 0 | |

Equipment Temperature

| 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 # 0

- 1: Pic unable to answer food safety questions 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

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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.

***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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| | |
|-------------------------|-----------|
| 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