

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



Establishment Information	
Establishment Name:	EL SOL TEX MEX EXPRESS
Establishment Number #:	605261839

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)
3 comp sink	QA	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric	35
Ric	45
Ric	38
Rif	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pico 1 hr	Cooling	55
Shrimp raw	Cold Holding	38
Cheese dip	Cold Holding	40
Black beans 5 mins	Cooling	129
Beef	Cold Holding	40
Salsa	Cold Holding	52
Pico cooling 3 hrs	Cold Holding	44
Pineapple salsa 3 hrs	Cooling	45
Charro Beans	Reheating	173
Refried beans	Hot Holding	137
Steak	Hot Holding	138

Observed Violations

Total # 8

Repeated # 0

- 12: Serving raw oysters but do not have the shippers tag for the current box or others that have been served
- 20: Salsa is out of temp on front cold line. Thrown out during inspection.
- 31: Food is being cooled on prep table and then placed in reach in cooler covered. Discussed better cooling methods to use and items pulled from cooler and placed in ice bath
- 35: Several containers of spices not labeled
- 39: Wiping cloth stored on shelf over steam table not in sanitizing solution
- 42: Pans stacked wet on shelf across from 3 comp sink
- 45: Severely grooved cutting boards
- 48: No hot water at hand sink right inside kitchen door

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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 before putting on gloves to prepare order
- 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.
- 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: See food temps
- 19: 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 on table for seafood
- 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	Source:	City
Source Type:	Food	Source:	Mid south, restaurant depot
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
Discussed cooling methods			