TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and and a fill																					
8			S.S.																	a	
					Panch	o's Pla	ace											O Fermer's Market Food Unit			
Establishment Name				Type of Establishment O Mobile									t								
Addre	155				Frankli		Glen				<u>ງ.ງ</u>							O Temporary O Seasonal			
City											2.3						me ou	ut 03:40; PM AM/PM			
Inspe									6051205				Emba		d U						
Purpo				tion	Routine	,	O Fol	low-up	O Complair	nt		O Pr	elimir	hary		C	Cor	nsultation/Other			
Risk	Cat				O1	od pres	X2	n practices	O3	e beh	vior	04	unt c	omin	aonh			up Required O Yes 🔀 No Number of to the Centers for Disease Control and Preven		11	2
																		control measures to prevent illness or injury.			
		(86	rk de	algnat	ed complia	ace status	i (IN, OU											INTERVENTIONS ach item as applicable. Deduct points for category or subcat	egory.		
IN-	in co	mpīi				1 compliant	ce NA/	-not applicable	NO=not obser	ved		c						pection R=repeat (violation of the same code provis	ion)		
	N	оит	NA	NO		Comp		Status ervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	-	0					-		nowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
	N	OUT	NA	NO	performs			yee Health						<u>凛</u> 0	00	0	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2 3 5		8		- 1				loyee awarene d exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	N	OUT	NA	NO		Geo	d Hygie	onic Practice			-	-		X	0	0		Proper cooling time and temperature	0		
		0						ing, or tobacco ise, and mouth		0	0	5		8	0 ※	0		Proper hot holding temperatures Proper cold holding temperatures	00	8	1
	N	OUT	NA	NO	Hands cle			tamination b	y Hands		0	—	21	12	0			Proper date marking and disposition	0	0	5
	<u>z</u>	ō	0		No bare h		ct with n	ready-to-eat fo	ods or approved		o	5	22	O	0	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8			NA	NO		hing sinks	properly	y supplied and	accessible	0	0	2	23	_	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 8	2	0		-	Food obta	ined from	approve	ed source		0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 1		0	0			ood condit	tion, safe	e, and unadulte		ő	0		24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	0	×	0	Required destructio	n		shell stock tag		0	0			IN	OUT		NO	Chemicals			
13 (NO	Food sepa	Protect arated and		em Contamin ted	ation	0	0	4		0 戻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14 2	_	_	0					aned and saniti a food, returned			0			IN		NA		Conformance with Approved Procedures Compliance with variance, specialized process, and			
15 }	8	0			served	400000110	and and and	nood, retarnet		0	0	2	27	0	0	8		HACCP plan	0	0	5
				Goo	d Retail	Practice	es are j	preventive	measures to (ontro	l the	e intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
												an A				8					
	_		_	001	F=not in cor	Compl		Status	COS=cor			WT	; inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	OUT	Past	eurize	d eggs us			d Water		0	0	1	4	_	UT F	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
29 30	_				ice from a btained fo			essing method	is .	8	0	2		+	- c			and used	-	0	Ľ.
	-	OUT	Proc	er cor				are Control	or temperature				4	-	_			g facilities, installed, maintained, used, test strips rtact surfaces clean	0	0	1
31		0	cont	rol					or compensatore	0	0	2		0	UT			Physical Facilities			
32	_				properly c thawing m			ing		0	8		4					i water available; adequate pressure italied; proper backflow devices		0	2
34	_	O OUT	Ther	morme	eters provid		ocurate Identifi	Ication		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned	0		2
35		0	Food	i prop	erly labele	d; original	containe	er; required re	cords available	0	0	1	5	2				use properly disposed; facilities maintained	0	0	1
	-	OUT						Contaminatio	on					_	-			lities installed, maintained, and clean	-	0	1
36	+	0	Insec	cts, ro	dents, and	l animals r	not prese	ent		0	0	2	5	-	-	vdequa	ne ve	ntilation and lighting; designated areas used	0	0	1
37	_	_					ng food p	reparation, st	orage & display	0	0	1			UT			Administrative items			
38		26	Wipi	ng clo	leanliness ths; prope	rly used ar		d			0		5	_				nit posted inspection posted	00		
40 O Washing fruits and vegetables OUT Proper Use of Utensils					0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT					
41	_	-			nsils; prope quipment :	-		ly stored, dries	d bandled		8		5					with TN Non-Smoker Protection Act ducts offered for sale	8	8	0
42 X Utensils, equipment and linens; properly stored, dried, handled 43 O Single-use/single-service articles; properly stored, used 44 O Gloves used properly					0	ĕ	1	5	š				oducts are sold, NSPA survey completed	ŏ							
	-						ms within	n ten (10) days r	may result in susp				servic	0 est	ablish	ment p	ermit.	Repeated violation of an identical risk factor may result in revo	cation	of yo	ur food
manne	er ar	nd po	st the	most	recent imspe	ection repo	rt in a cor	nspicuous man	ner. You have the	right to r	eque							e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day			
report	4		sectio	-				14-709, 68-14-71	1, 68-14-715, 68-14			•		C		\mathcal{T}	+	() ()			
F	ater	\overline{I}	Pere-	1		· ノ	\sim		08	/07/2	-	_	01	Č	Ţ	End	7	901	J8/C)//2	2023
oign	atuf	e of	rers	oniñ	Charge		Addition	nal food cafe	hy information or	in he f		Date						ental Health Specialist ealth/article/eh-foodservice ****			Date
PH-22	×7.1	Rev	6.15						r									inty health department.		P	DA 629

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1102201 (1001.0-10)	Please call () 6157915110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pancho's Place Establishment Number #: 605120587

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)					
NSF	CI	50						

Equipment Temperature	ment l'emperature					
Description	Temperature (Fahrenheit)					
American walk in cooler	35					

Description	State of Food	Temperature (Fahrenheit)
Tomato's	Cold Holding	55
Ground beef 1 hour	Cooling	98
Chicken	Hot Holding	157
Rice	Hot Holding	153
Ground beef	Hot Holding	149
Steak	Cooking	189
Chicken	Cold Holding	38
Beef	Cold Holding	38
Shrimp	Cold Holding	36.5
Chicken	Cooking	194

Observed Violations

Total # 8 Repeated # ()

8: Shrimp sitting in pan in hand sink.

13: Raw chicken stored above vegetables and fruit in M3 cooler.

20: Tomato's out of temp. at 55 on prep line.

39: Wet wiping cloths stored on prep table.

42: Pans stacked wet on storage shelf.

45: Ice machine is dirty inside.

47: M3 cooler has standing dirty water in bottom.

53: Floors and walls dirty and not in good repair.



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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee health policy is posted.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Employees washing hands.

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

9: Sysco. IWC.

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: Proper cooking temp.

17: (NO) No TCS foods reheated during inspection.

18: Proper cooling temp. Discuss cooling methods with PIC about using ice bath or ice wand and putting food in smaller container.

19: Proper hot holding.

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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

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: Pancho's Place

Establishment Number : 605120587

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Pancho's Place Establishment Number # 605120587

SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments

Call 615-791-5112 for food safety info.