

Establishment Name

Address

Risk Category

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

O Yes 疑 No

R=repeat (violation of the same code provi-

04/01/2022 Establishment # 605187535 Embargoed 0 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 100 ase Control and Prevention

04

Time in 02:20 PM AM / PM Time out 02:30: PM AM / PM

Follow-up Required

10	4 ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
匚					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source	Approved Source		
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination	Protection from Contamination		
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

La Plaza Mexican Restaurant

2055 Fairview Blvd.

Fairview

					Compliance Status	cos	R	WT
	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	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	243	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	г

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58			0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a hearing regarding this re ithin ten (10) days of the date of th 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

04/01/2022

04/01/2022

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date Signature of Environmental Health Specialist

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6157915110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Information							
Establishment Name: La Plaza Mexican Restaurant							
Establishment Number #: 605187535							
NCDA Comer. To be completed if	#57 in #Ma#						
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		facilities at all times to ne	mons who are				
twenty-one (21) years of age or older.	unct access to its buildings or	lacilités at all times to pe	rsons who are				
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-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed or	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	renhelt)			
Food Temperature							
Description		State of Food	Temperature (Fah	renhelt)			

Observed Violations Total # 2 Repeated # 0 37: 53:
Total # 2
Repeated # ()
37:
53:

[&]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
Establisillielli	IIIIUIIIIauuii

Establishment Name: La Plaza Mexican Restaurant

Establishment Number: 605187535

Comments/Other Observations
1:
2·
2: 3:
4: Employee removed drink from ice machine. Spoke to pic and employees about proper storage for drinks
5:
6:
7:
8:
9: See source
10:
11 :
12:
13:
14:
15 :
16: 17:
17. 18:
16. 19:
20:
20. 21:
22·
22: 23:
24:
25:
26:
27:
57:
58:
***Con page at the and of this document for any violations that could not be displayed in this cases

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: 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:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Ξ