## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.49

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R.	1794															$\mathbf{\cap}$	ſ						
Esta	bisi	hme	nt Na	me	La Ha	aciend	a Meic	an Res	staurant							of Er	otabli	shmo	Farmer's Market Food Unit     Server O Mobile	9			
Address			3170 Village Shop Dr. Type of Establishment O Temporary O Seasonal																				
City			Memphis Time in 03:45 PM AM / PM Time out 04:00; F								ut 04:00; PM AM / PM												
Insp		on D	ate		03/1	0/20	23 Est	ablishment		_				_		00							
			nspe	ction	ORoutin		援 Folio		O Compla	nt		- О Р	relim			_		Cor	nsultation/Other				
Risk	Cat	tego	ny .		01		\$22		03			04			-		Fo	llow-	up Required O Yes 🕱 No	Number of S	ieats		
Г		-	lisk																to the Centers for Disease Cont control measures to prevent illne		tion		
								FOODBO	RNE ILLNESS	RISK I	ACT	OR	AN	D P	UBI	lici	HEA	LTH	INTERVENTIONS				
IN	⊧in c		liance			in complia		, HA, HO) fo			r item								spection R*repeat (violation of th				
F	_	_					pliance \$	Status			S R			-	-				Compliance Status			R	WT
H	-	_	-	NO		n charge r		rvision monstrates	s knowledge, and	+			11	P	NC	UT	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1	邕	0		NO	performs			ee Health		0	0	5		16 X		8	0		Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	0	0	5
2	х	0			Manager		food emplo	oyee aware	ness; reporting	_	0		11			υт	NA	NO	Cooling and Holding, Date Marking	, and Time as	_	-	
3	炭 IN	0		NO			riction and od Hygler	exclusion	C 05	0	0		łŀ	18 )	2	0	0	0	Public Health Centr Proper cooling time and temperature	ol	0	0	
4	国家	0		0	Proper e	ating, tast	ting, drinkin	ig. or tobac e, and mou	co use	8	8	5	1 h	19 3	R	<u></u>	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
$\square$	IN	ou	T NA	NO		Prevent	ing Conta	mination	by Hands					8	Ř,	ŏ	ŏ		Proper date marking and disposition		ŏ	ŏ	5
6	皇鼠	0	0	6	No bare	hand con		ady-to-eat	foods or approved		-	1 e	2	2 0		<u> </u>	×	-	Time as a public health control: procedu	res and records	0	٥	
8	X	0			Handwas			supplied an	nd accessible	-	0			_	_	O	NA	NO	Consumer advisory provided for raw and	undercooked	0	0	4
9	嵐	0		NO	Food ob	tained from	m approved	d Source			0		łE	_	-	DUT	NA	NO	food Highly Susceptible Popula	tions	-	-	
10	0 ※	00	0				proper temp sition, safe,	perature and unadu	ulterated	8		5	2	84 0	•	0	×		Pasteurized foods used; prohibited food	s not offered	0	0	5
-+	0	0	X	0	Required		available: s	shell stock	tags, parasite	0	_	-	١٢	1				NO	Chemicals				
13			T NA	NO			ction from nd protecte	n Contam	Ination	0	0	4		15 (		0	X		Food additives: approved and properly u Toxic substances properly identified, sto		0		5
14	_		ŏ	1	Food-co	ntact surfa	aces: clean	ed and sar	nitized ned food not re-	ŏ	_		11	Ĭ	NC	DUT	NA	NO	Conformance with Approved F	rocedures	Ť	-	
15	X	0			served	isposition	or unsale	iood, return	ied tood not re-	0	0	2	2	27 0	기	0	黨		Compliance with variance, specialized p HACCP plan	locess, and	0	0	5
				Go	od Retai	l Practic	ces are p	reventiv	e measures to	contro	ol th	e int	rodu	icti	on c	f pa	tho	gens	s, chemicals, and physical object	s into foods.			
				0	JT≈not in α	ompliance			COS=0		OD R					153			R-repeat (violation of the san	e code provision)			
	_	ou	rl			Com	pliance S Feed and			co	S R	WT	16	_	00	r I	_	_	Compliance Status Utensils and Equipment		COS	R	WT
2		0	Pas		ed eggs u d ice from	sed where	e required			8	8	1	11	45	10	Fo			onfood-contact surfaces cleanable, proper and used	ly designed,	0	0	1
	0		Var		obtained f	or special	ized proce	ssing meth		ŏ	ŏ	1	1 -	46	13	-			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	20	Pro						t for temperature	0	0	2	1Ŀ	47	0	_	onfoo	d-cor	ntact surfaces clean		0	0	1
3			Con		d properly	cooked fo	r hot holdir	ng		-	0		łŀ	48	00		t and	l cold	Physical Facilities d water available; adequate pressure		0	0	2
3	3				thawing reters prov					0	0	1		49 50	0	_			stalled; proper backflow devices i waste water properly disposed		0	0	2
Ĕ		OU	r —			Fee	d identific			Ť	-	-	11	51	ŏ	_			es: properly constructed, supplied, cleane	d	ŏ	0	1
3	5		_	d prop	-				records available	0	0	1	ᅬᆫ	52	2	·	-		use properly disposed; facilities maintaine	d	0	0	1
3	6	00	_	ects, n			not prese	ontamina nt	tion	0	0	2	1 H	53 54	0	-			ilities installed, maintained, and clean entilation and lighting; designated areas u	sed	0	0	1
3	7	25	-						storage & display	0	+-	1	۱h		our	+-	,		Administrative items		-	-	
	8				cleanlines			oporoteri,	oronogio a antipioj	0	-		łŀ	55	0	-	iment	perm	mit posted		0		
3	9 0				oths; prop fruits and		and stored			0	8	1	1 F	56	0	M	xst re	cent	inspection posted Compliance Status		O YES		WT
Ē		ou	r			Prope	r Use of L	tensils			10		11	57			moli	1000	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	X	_	
4	2	20	Ute	nsils, (		t and liner	ns; properly		ied, handled	0	0	1	1 F	58 59		To	baco	o pro	oducts offered for sale		0	0	0
	3				e/single-si sed proper		cies; prope	rly stored,	used		8		╏┕	29		111	obaci	co pr	roducts are sold, NSPA survey completed	)	0	0	
																			Repeated violation of an identical risk factor ie. You are required to post the food service of				
man	her a	nd p	ost th	e most	recent insp	pection rep	ort in a con	spicuous me		right to	reque			-					filing a written request with the Commissioner				
			N	2	Λ	//	$\wedge$			/10/2		3		×		<u>P</u>	Ç	レ	6 10.	(	)3/1	0/2	022
Sigr	natu	re o	f Per	son Ir	n Charge	$\checkmark$				. 1011		Date	5	Signa	- at fre	of E	nvin	onme					Date
						***	<ul> <li>Addition</li> </ul>	al food saf	fety information of	an be f	ound	l on c	urw	ebsi	te, h	ttp:/	/tn.g	ov/h	health/article/eh-foodservice				
	_						Eree	food cafe	ty training class	105 an	9.9119	ilahi	0.00	ch.	man	th a	t the	001	inty health department				

PH-2267 (Rev. 6-15) Free food safety training classes are available each month a	the county health department.	A 625
Please call ( ) 9012229200 t	sign-up for a class.	4.023

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



#### Establishment Information

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Establishment Name: La Hacienda Meican Restaurant Establishment Number #: 605220118

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)								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

Total # 9 Repeated # ()

31: No thermometer for cooling method

34: No thermometer in salsa cooler

35: Unlabeled food in coolers.

37: Uncovered food In coolers. Uncovered food on storage shelf

42: Improperly stored utensils and dishes . Please store utensils and dishes inverted.

45: Cutting boards have too many grooves. Please replace Ice build up in deep freezer

46: No sanitizer tests strips available

52: Dumpster lid is open. Please keep closed

53: Ceiling tile is missing in women's restroom. Ceiling tile is stained in kitchen

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#### Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number : 605220118

Comments/Other Observations	 	
:		

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 Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number : 605220118

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number # 605220118

Sources		
Source Type:	Source:	
Additional Comments		

Violation #21 was corrected.