



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
98

Establishment Name: Rancho Cantina
Address: 624 W Main St
City: Hendersonville
Inspection Date: 05/19/2023
Time in: 01:00 PM
Time out: 01:30 PM
Risk Category: 01
Number of Seats: 120

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/19/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/19/2023

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



**Observed Violations**

**Total #** 2

**Repeated #** 0

34: Multiple coolers and freezers missing thermometers  
42: Wet nesting of dishes



***Establishment Information***

Establishment Name: Rancho Cantina

Establishment Number : 605245542

***Comments/Other Observations***

- 1: Multiple critical violations observed. Follow up: Corrected all critical violations during follow up inspection  
13: Raw meats stored over vegetables in reach in cooler next to dish washer. Follow up: food was labeled and stored properly in ric. COS  
14: Sanitizer not dispensing in dishwasher. Follow up: dishwasher dispensing sanitizer. COS  
18: Observed two containers full of refried bean date marked 5/8/23. Beans were temping at 54 and 52. Follow up: observed no food cooling at time of follow up. Went over proper cooling regulations with pic  
20: Vegetables in the prep cooler next to oven out of temp. Follow up: see temp  
26: .Multiple chemical spray bottles not labeled. Follow up: all spray bottled labeled. COS

\*\*\*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: Source:

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**Additional Comments**