

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

Remanent O Mobile Type of Establishment

Follow-up Required

624 W Main St O Temporary O Seasonal

Hendersonvlle Time in 12:58 PM AM/PM Time out 01:08: PM AM/PM

12/16/2022 Establishment # 605245542 Embargoed 0 Inspection Date

Rancho Cantina

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

Number of Seats 120 04 ase Control and Prevention

| II. | <b>≱</b> -in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observ                                     | ed  |   | c  |
|-----|----------------|-------|------|----|---|-----|---|----|
|     |                |       |      |    | Compliance Status   | cos | R | WT |
|     | IN             | OUT   | NA   | NO | Supervision   |     |   |    |
| 1   | 鼷              | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|     | IN             | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2   | 380            | 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  |
| 5   | ×              | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | ۰  |
|     | IN             | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6   | 200            | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7   | 鼷              | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8   | ×              | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|     | IN             | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9   | 黨              | 0     |      |    | Food obtained from approved source  |     | 0 | П  |
| 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<br>destruction                     | 0   | 0 |    |
|     | IN             | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13  | ×              | 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-<br>served                        | 0   | 0 | 2  |

|    |    |     |     |     | Compliance Status   | cos | R | WT |
|----|----|-----|-----|-----|---|-----|---|----|
|    | IN | OUT | NA  | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 |    | 0   | 0   | 0   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0  | 0   | 0   | 300 | Proper reheating procedures for hot holding                                 | 0   | 0 | ۰  |
|    | IN | оит | NA  | NO  | Cooling and Holding, Date Marking, and Time as<br>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 |    | 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<br>food                  | 0   | 0 | 4  |
|    | IN | OUT | NA  | NO  | Highly Susceptible Populations  |     |   |    |
| 24 | 0  | 0   | 335 |     | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN | оит | NA  | NO  | Chemicals   |     |   |    |
| 25 |    | 0   | 3%  |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 黨  | 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<br>HACCP plan            | 0   | 0 | 5  |

#### res to control the introduction of patho cals, and physical objects into foods.

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=corr   |     |   |    |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT | Caro i con amo i i mori  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | Ι. |
| 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<br>control | 0   | 0 |    |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | г  |
| 33 | Ō   | Approved thawing methods used  | Ō   | Ō | г  |
| 34 | XX  | Thermometers provided and accurate   | 0   | 0 | г  |
|    | OUT | Food Identification  | 1   | Ť | ۰  |
| 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 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | Γ  |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г  |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0 | Т  |
| 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 | 100 | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | Г  |
| 43 |     | Single-use/single-service articles; properly stored, used                  | 0   | 0 | т  |
| 44 | 125 | Gloves used properly   | 0   | 0 | г  |

|    |     | Compliance Status  | COS | R  | ¥   |
|----|-----|--|-----|----|-----|
|    | OUT | Utensiis and Equipment   |     |    |     |
| 45 | 羅   | Food and nonfood-contact surfaces cleanable, properly designed,<br>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  | 2   |
| 49 | 0   | Plumbing installed; proper backflow devices  | 0   | 0  | - 2 |
| 50 | 0   | Sewage and waste water properly disposed   | 0   | 0  | 2   |
| 51 | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  | 1   |
| 52 | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  | 1   |
| 53 | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  | 1   |
| 54 | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | 1   |
|    | OUT | Administrative Items   |     |    |     |
| 55 | 0   | Current permit posted  | 0   | 0  | T.  |
| 56 | 0   | Most recent inspection posted  | 0   | 0  | `   |
|    |     | Compliance Status  | YES | NO | W   |
|    |     | Non-Smokers Protection Act   |     |    |     |
| 57 |     | Compliance with TN Non-Smoker Protection Act   | 180 | 0  |     |
| 58 |     | Tobacco products offered for sale  | 0   | 0  | ١   |
| 59 |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |     |

er and post the most recent inspection report in a conspicuous manner. You have the right to request a he . T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

GERANDO

Signature of Person In Charge

12/16/2022

12/16/2022

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6152061100 Please call ( to sign-up for a class.

Date

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



| Establishment Information   |                               |                           |                       |           |  |  |  |  |
|---|-------------------------------|---------------------------|-----------------------|-----------|--|--|--|--|
| Establishment Name: Rancho Cantina  |                               |                           |                       |           |  |  |  |  |
| Establishment Number #: [605245542  |                               |                           |                       |           |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
| NSPA Survey - To be completed if  |                               |                           |                       |           |  |  |  |  |
| Age-restricted venue does not affirmatively res<br>twenty-one (21) years of age or older. | •                             |                           |                       |           |  |  |  |  |
| Age-restricted venue does not require each pe   | rson attempting to gain entry | y to submit acceptable fo | rm of identification. |           |  |  |  |  |
| "No Smoking" signs or the international "Non-S  | moking" symbol are not con    | spicuously posted at eve  | ry entrance.          |           |  |  |  |  |
| Garage type doors in non-enclosed areas are   | not completely open.          |                           |                       |           |  |  |  |  |
| Tents or awnings with removable sides or vent   | s in non-enclosed areas are   | not completely removed    | or open.              |           |  |  |  |  |
| Smoke from non-enclosed areas is inflitrating i   | nto areas where smoking is    | prohibited.               |                       |           |  |  |  |  |
| Smoking observed where smoking is prohibited  | d by the Act.                 |                           |                       |           |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
| Warewashing Info  | A continue Torre              |                           |                       |           |  |  |  |  |
| Machine Name  | Sanitizer Type                | PPM                       | Temperature ( Fai     | irenneit) |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
| Equipment Temperature   |                               |                           |                       |           |  |  |  |  |
| Description   |                               |                           | Temperature ( Fah     | renhelt)  |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
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| Food Townsonton   |                               |                           |                       |           |  |  |  |  |
| Food Temperature  |                               | Material Provide          |                       |           |  |  |  |  |
| Description   |                               | State of Food             | Temperature (Fah      | renheit)  |  |  |  |  |
| ground beef   |                               | Cold Holding              | 41                    |           |  |  |  |  |
|   |                               |                           |                       |           |  |  |  |  |
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| bserved Violations      |  |
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| tal # 14<br>peated # 10 |  |
| peated # 0              |  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: Rancho Cantina   |  |
|--|--|
| Establishment Number: 605245542  |  |
|  |  |
| Comments/Other Observations  |  |
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| 2.<br> 3.  |  |
| $\Lambda$ .  |  |
| 1:<br>2:<br>3:<br>4:<br>5:   |  |
| 6: good handwashing procedures   |  |
| violation corrected 12/16/22   |  |
| 7:   |  |
| 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. |  |
| violation corrected 12/16/22   |  |
| 9:   |  |
| 10:<br>11:   |  |
| 11.<br>12·   |  |
| 13:  |  |
| 14:  |  |
| 15:  |  |
| 9:<br>10:<br>11:<br>12:<br>13:<br>14:<br>15:<br>16:<br>17:<br>18:                            |  |
| 17:  |  |
| 18:  |  |
| 19:  |  |
| 20: food in temp violation corrected 12/16/22  |  |
| 21·  |  |
| 21:<br>22:<br>23:<br>24:   |  |
| 23:  |  |
| 24:  |  |
| 25:  |  |
| 25:<br>26:<br>27:<br>57:<br>58:  |  |
| 27.<br>67.   |  |
| 57.<br> 58∙  |  |
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## Additional Comments

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| Establishment Information              |  |
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| Establishment Name: Rancho Cantina     |  |
| Establishment Number: 605245542        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)           |  |
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| Establishment Information          |         |  |  |  |  |  |  |  |
|------------------------------------|---------|--|--|--|--|--|--|--|
| Establishment Name: Rancho Cantina |         |  |  |  |  |  |  |  |
| Establishment Number # 605245542   |         |  |  |  |  |  |  |  |
|                                    |         |  |  |  |  |  |  |  |
| Sources                            |         |  |  |  |  |  |  |  |
| Source Type:                       | Source: |  |  |  |  |  |  |  |
| Source Type:                       | Source: |  |  |  |  |  |  |  |
| Source Type:                       | Source: |  |  |  |  |  |  |  |
| Source Type:                       | Source: |  |  |  |  |  |  |  |
| Source Type:                       | Source: |  |  |  |  |  |  |  |
| Additional Comments                |         |  |  |  |  |  |  |  |
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