



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Chago's Mexican Restaurant
Address: 579 Almadale Rd
City: Smyrna
Inspection Date: 01/23/2024
Establishment #: 605253839
Embargoed: 1
Purpose of Inspection: Routine
Risk Category: 1
Number of Seats: 136

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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 sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, 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: David Vivas
Date: 01/23/2024
Signature of Environmental Health Specialist: [Signature]
Date: 01/23/2024

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Chago's Mexican Restaurant  
 Establishment Number #: 605253839

**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)
Dish machine	Cl	100	
3 comp sink not set up	Cl		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in cooler	37
Reach in cooler	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Carton of liquid egg prepped yesterday	Cooling	64
Cheese queso steam well	Reheating	71
Salsa ric	Cold Holding	39
Raw chicken make line cooler	Cold Holding	38
Raw beef make line cooler	Cold Holding	40
Raw shrimp make line cooler	Cold Holding	39
Pico de gallo make line cooler	Cold Holding	41
Sliced tomatoes make line cooler	Cold Holding	41
Ground beef make line steam well	Hot Holding	160
Cooked chicken make line steam well	Hot Holding	150
Beans make line steam well	Hot Holding	160
Salsa wic	Cold Holding	39
Raw chicken wic	Cold Holding	39
Raw beef wic	Cold Holding	39

## Observed Violations

Total # 7

Repeated # 0

6: Observed employee preparing food while holding cell phone, put phone away and continue food prep without washing hands first. Discussed proper hand washing.

8: No soap or paper towels available at hand washing sink in server area corner near ice machine.

17: Reheating cheese queso that was prepared yesterday on open steam table. See food temp. Discussed proper reheating methods and temps. Had pic place queso back on stove to properly reheat to 165 or higher.

18: Carton of liquid egg left sitting out unattended not in proper temp range. Pic stayed they prepped with it yesterday. Pic embargoed carton, discussed proper cooling methods and temps. This violation has been noted on 2 consecutive inspections. Will request a warning letter. Will send applicable food safety fact sheets and discuss a food safety plan.

31: Using liquid egg to prepare foods with but leaving it sitting out unattended and not placing in any temp equipment to properly cool back down.

37: Employee personal items and coats stored directly on dry good foods in storage area.

53: Floors throughout kitchen are in poor repair.



**Establishment Information**

Establishment Name: Chago's Mexican Restaurant

Establishment Number : 605253839

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy os present and posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food source
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: Not observed. Discussed proper cooking temps
- 19: See food temps
- 20: See food temps
- 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: Menu is complaint with food advisory properly marked for undercooked foods.
- 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:
- 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.***

\*\*\*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: Chago's Mexican Restaurant

Establishment Number : 605253839

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Chago's Mexican Restaurant

Establishment Number #: 605253839

**Sources**

Source Type: Food Source: Sysco

Source Type: Water Source: Smyrna city

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

I will be back out for a follow-up inspection within 10 days to verify all priority item violations have been corrected.

Provided applicable fact sheets to operator regarding observed Priority Items.

Discussed implementing a Food Safety Plan in order to obtain active managerial control over repeated Priority Items. Advised operator I was available to assist with developing the FSP.