

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

O Temporary O Seasonal

SCORE

04/20/2023 Establishment # 605253839 Embargoed 2

O Complaint

O Preliminary O Consultation/Other

Time in 12:42 PM AM/PM Time out 01:30: PM AM/PM

Type of Establishment

Risk Category О3

Number of Seats 136 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance Status COS R WT

10	4-iti ¢	umpii	ance		OUT-not in compliance NA-not applicable NO-not deserve	J/G		
					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	D)(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	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٥
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	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			
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			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Chago's Mexican Restaurant

₩ Follow-up

579 Almaville Rd

Smyrna

Routine

_					the state of the s			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	282	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		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 HACCP plan	0	0	5

			GOO	DΒ	a/.\	L PRA	territe	201
		OUT=not in compliance COS=com				inspect	ion	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Food and non
29	0	Water and ice from approved source	0	0	2	40	_	constructed, a
30	0	The second of th	0	0	1	46	0	Warewashing
	OUT	Food Temperature Control				40	_	vvarewasing
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfood-cont
31	10	control	١٠	١٠	*		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold
33	Ō	Approved thawing methods used	ō	ō	1	49	O	Plumbing inst
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and v
	OUT	Food Identification	<u> </u>	_		51	ŏ	Toilet facilities
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refu
	OUT	Prevention of Feed Contamination				53	0	Physical facili
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ven
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	類	Current permi
39	126	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent in
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Compliance v
42	_	Utensils, equipment and linens; properly stored, dried, handled	ŏ	ŏ	1	58		Tobacco prod
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco pro
44		Gloves used properly	ŏ		-			

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-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	-
	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	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	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	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n ten (10) days of the date of the

04/20/2023

04/20/2023

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 6158987889 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



•	_				
r	-stal	hills	hment	mt	omation

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)					

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Wic ambient temp	42						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pork prepped 3 hrs wic	Cooling	45
Cheese queso made yesterday wic	Cold Holding	60
Sliced tomatoes make line ice bucket	Cold Holding	42
Pico de gallo make line cooler	Cold Holding	40
Raw chicken make line cooler	Cold Holding	40

Observed Violations
Total # 3
Repeated # 0
39:
44:
55:
JJ.
***See page at the end of this document for any violations that could not be displayed in this space.
**** 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 Infor	mation	
Establishment Name:	Chago's Mexican Restaurant	
Establishment Number	605253839	

Comments/Other Observations		
1: 2: 3: 4: 5: 6: Observed employees wash hands properly 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: All TCS food being cold held was at the proper temperature.		
2:		
3:		
4:		
5:		
6: Observed employees wash hands properly		
[7:		
8:		
9:		
10:		
11:		
12:		
13:		
14. 15.		
15.		
17.		
10.		
10.		
20: All TCS food being cold hold was at the proper temperature		
20. All 103 lood being cold field was at the proper temperature.		
22.		
22. 22·		
24:		
25·		
19: 20: All TCS food being cold held was at the proper temperature. 21: 22: 23: 24: 25: 26: Toxic items were labeled and stored properly. 27: 57: 58:		
27.		
57 [.]		
58:		

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Information		
Establishment Name: Chago's Mexican Restaurant Establishment Number #: 605253839		
Establishment Number #: 605253839		
Sources		
Source Type:	Source:	
Additional Comments		
Cheese queso in wic not within proper temp range. Discarding queso. Ambient temp in walk in cooler is reading 42. Pic stated he is having the cooler looked at today. He said he should be set at a much lower temp than 42.		