

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



Establishment Information

Establishment Name: Pupuseria Metapan

Establishment Number #: 605315113

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)
3 compartment sink	Chlorine		100

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	40
Walk in cooler	40
Glass cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Refried beans in steam table	Hot Holding	140
Sliced tomatoes in open top prep cooler	Cold Holding	39
Pico de gallo in open top prep cooler	Cold Holding	40
Cut lettuce in open top prep cooler	Cold Holding	40
Mozzarella cheese in prep cooler	Cold Holding	39
Mozzarella cheese with beans in ice pan	Cold Holding	42
Cooked pork in walk in cooler	Cold Holding	39
Cooked chicken in walk in cooler	Cold Holding	40
Raw pork chops in walk in cooler	Cold Holding	40
Raw chicken in walk in cooler	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

26: Unlabeled chemical spray bottle had yellow liquid stored under the hand sink.
CA trained and labeled.

37: Several containers have bulk of food stored on the floor in walk in cooler.

41: The ice scoop handle is touching the ice in ice machine.

47: The walk in cooler shelves are dirty.

53: Missing floor tiles in kitchen area.

53: Missing ceiling tile above the grill area.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See 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: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Temperatures recorded on report.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605315113
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Source Type: Source:

Additional Comments