



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
72

Establishment Name: Rancho Cantina 2
Address: 1925-800 Madison Square Blvd
City: La Vergne
Inspection Date: 01/24/2024
Establishment #: 605258795
Embargoed: 155
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 178

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 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, 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: 01/24/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/24/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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 comp, by ice | Cl | 5 | |
| 3 comp, by dish machine | Qa tabs | 0 | |
| Dish machine | | 100 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------|---------------------------|
| Ml | 39 |
| Pc | 35 |
| Grill drawer | 41 |
| Wic | 36 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|--------------------------------------|---------------|---------------------------|
| Chicken, steam well | Hot Holding | 153 |
| Rice, steam well | Hot Holding | 149 |
| Queso, steam well | Hot Holding | 136 |
| Grilled chicken, grill station | Cooking | 167 |
| Shredded lettuce, ml | Cold Holding | 40 |
| Raw shrimp, pc | Cold Holding | 36 |
| Raw oysters, pc | Cold Holding | 35 |
| Ground beef, wic, plastic bin, 16hrs | Cooling | 77 |
| Ground beef, wic, metal cont., 16hrs | Cooling | 68 |
| Chicken, wic | Cold Holding | 41 |
| Pico, wic | Cold Holding | 39 |
| Raw beef, wic | Cold Holding | 39 |
| Whole raw fish, wic | Cold Holding | 38 |
| All other tcs, wic | Cold Holding | 39 |
| All raw, grill drawer | Cold Holding | 41 |

Observed Violations

Total # 11

Repeated # 0

1: Due to the high amount of priority violations, active managerial control is needed.

8: Observed the hand sink in the dish area without hand towels. COS Pic replaced the towels

14: Observed both 3 comps set to wash dishes. The one by the ice maker had a slight tint to the cl test strip, but registered less than 10ppm, pic stated it could be qa rabs but there was a 0ppm reading for qa. The 3 comp by the dish machine read 0ppm for both qa and cl. (Dish machine registered fine).

COS discussed with pic the importance of always having sanitizer in the 3 comp when it is set up.

A warning letter will requested due to violation being noted on two consecutive routine inspections.

18: Observed two containers of ground beef (one in a large plastic bin, and the other a small metal container) in the wic. The large bin was at 77°F and the small one at 68°F. Pic stated both were made last night around 7:30pm before closing and that the cooks stated they left it on the back prep counter overnight before moving it to the walk-in this morning at opening. COS embargoed the Ground beef, approximately 55 lbs total, and discussed with pic proper cooling methods and the allowed times/temperature range for cooling. Will send fact sheets.

21: Observed multiple ready-to-eat items in the wic either without dates (and made 4 days prior) or with dates greater than 7 days prior to inspection (some almost a month prior). COS by discussin proper date marking with pic, that i would send a fact sheet, and discarded the following:

Ground beef, 40lbs

Pulled chicken, 20lbs

cooked stuffed peppers 25lbs

charros, 5lbs

Cooked veggie mix, 5lbs

Cooked greens, 5lbs

26: Observed an unlabeled bottle of yellow liquid in the dish area COS by pic identified it as bleach water and put a label on it.

31: See cooling violation - cooked food left on the back prep counter overnight outside of temperature control (ambient air temp was observed at 72°F), also using large plastic bins.

37: Food items stored directly on the walk-in freezer floor, grocery bags used to store food items.

41: Knives stored between the cracks of equipment throughout the kitchen.

Observed Violations

Total # 11

Repeated # 0

46: Out of test strips for qa tabs, missing drain stops for the 3 comps (using what appears to be aluminum foil), faucets at 3 comps appear to be leaking and not fully turning off.

53: Floor tiles cracks and in poor repair, ceiling tiles and air vents dirty, some light fixtures is poor repair and falling off ceiling.



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Comments/Other Observations

- 2: Policy posted in the back
- 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.
- 6: Observed employees staying on task and washing hands when needed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Osyers on hand - main box kept in the freezer with the tag and daily potrions taken from there. Discussed a copy of the tag being made to go with the small amout. Does have keep the tags 90+ days.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Chicken cooked to temp
- 17: (NO) No TCS foods reheated during inspection.
- 19: See temps
- 20: See temps
- 22: (NA) No food held under time as a public health control.
- 23: Verified on menu
- 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.

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Sources

Source Type: Food Source: Sysco, prime meats

Source Type: Water Source: Lv city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Will return sometime within 10 days to ensure the correction of the observed priority item violation marked out between 1-26

A warning letter will requested due to violation #14 being noted on two consecutive routine inspections. Will provide applicable fact sheets to operator regarding Priority Item Violations via email. Discussed implementing a Food Safety Plan (FSP) in order to obtain active managerial control over repeated priority violations. Advised operator I was available to assist with developing a FSP.

Email: rancho37086@gmail.com