

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Rancho Cantina 2

Type of Establishment

Type of Establishment

Address 1925-800 Madison Square Blvd O Temporary O Seasonal

City La Vergne Time in 11:50; AM AM / PM Time out 01:13; PM AM / PM
Inspection Date 01/24/2024 Establishment # 605258795 Embargoed 155

Purpose of Inspection MiRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 製2 O3 O4 Follow-up Required 製 Yes O No Number of Seats 178

tisk 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.

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting	0	0	\Box
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	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	26			Handwashing sinks properly supplied and accessible	*	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	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	X	黨	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	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	涎	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	382	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	250			Toxic substances properly identified, stored, used	M	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	×	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	0	 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 		0	1
46	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	0
56		Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-708, 68-14-708, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-329.

01/24/2024

Signature of Environmental Health Specialist

01/24/2024

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.

Please call () 6158987889 to sign-up for a class.

Date

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Establishment Number ≠: |605258795

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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	CI	5					
3 comp, by dish machine	Qa tabs	0					
Dish machine		100					

Equipment Temperature					
Description Temperature (Fahre					
MI	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 #

- 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 sould 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 emargoed the Ground beef, approximately 55 lbs total, and discussed with pic proper cooling methods qnd the allowed times/tempuerature 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 7days 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 ay 72°f), also using large plasic 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.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations
Total # 11
Repeated # ()
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.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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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:

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: Rancho Cantina 2				
Establishment Number: 605258795				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

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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