

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



Establishment Information	
Establishment Name:	El Molino
Establishment Number #:	605217081

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)
Sani Bucket	Chlorine	200	
Auto Chlor	Chlorine	50	
Three comp sink			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Turbo Air Beer RIC	38
Coca-Cola Beverage RIC	42
Maytag RIF	27
Turbo Air RIC	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salsa	Cold Holding	41
Queso Dip	Hot Holding	136
Whole Fish	Cooking	178
Steak	Cooking	158
Chicken	Cooking	170
Shrimp	Cooking	167
Pork Tamales	Hot Holding	154
Pinto Beans	Hot Holding	154
Ground Beef	Hot Holding	172
Shredded Chicken	Hot Holding	167
Rice	Hot Holding	154
Burrito Sauce	Hot Holding	144
Diced Tomatoes	Cold Holding	43
Sliced Tomatoes	Cold Holding	43
Pico	Cold Holding	43

Observed Violations

Total # 6

Repeated # 0

13: Pan of chicken stored on top of pan of chorizo inside WIC, Bucket of chicken stored over bucket of salsa and shredded lettuce in WIC, pan of fish stored over buckets of shredded lettuce in WIC, sheet pan of rolls of ground beef stored over boxes of shrimp in WIC

34: No visible thermometers inside of the three white chest freezers

35: Several food storage buckets inside of the WIC not labeled with food products that is inside of the bucket; food buckets labels read sour cream but queso dip is inside the buckets

37: Metal stir spoons and plastic masher stored in clear drink pitcher of water in drink station

39: Wiping cloth stored over spray bottle hanging on table bussing cart

42: Red Coca-Cola drink glasses stacked wet on shelving above drink and ice dispenser

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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:
- 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 sources
- 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.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps; pan of refried beans temping at 108 degrees put on ice to finish out cooling to 41 degrees to cold hold in WIC
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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.

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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:	Water	Source:	City
Source Type:	Food	Source:	PFG TOLTECA FOODS US FOODS
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Discussed with MOD proper use of three comp sink in the event that the Auto-Chlor dish machine breaks down. Three comp sink not set up during inspection.

Discussed proper food storage for raw meats and RTE foods in the WIC.

Discussed proper cooling techniques for food items that are cooked and then cooled and cold held for later use.