



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name El Hornito Bakery 2 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2962 S Rutherford Blvd suite K ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 03:02 PM AM / PM Time out 04:00 PM AM / PM
Inspection Date 02/01/2024 Establishment # 605256392 Embargoed 1
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats _____

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)												
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT		
IN	OUT	NA	NO															IN	OUT	NA	NO																
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
1	☐	☒			Person in charge present, demonstrates knowledge, and performs duties.											☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures											☐	☐	5
Employee Health																		Cooling and Holding, Date Marking, and Time as a Public Health Control																			
2	☒	☐			Management and food employee awareness, reporting											☐	☐	5	17	☐	☐	☐	☒	Proper reheating procedures for hot holding											☐	☐	
3	☒	☐			Proper use of restriction and exclusion											☐	☐		Chemicals																		
Good Hygienic Practices																		18	☐	☐	☐	☒	Proper cooling time and temperature											☐	☐		
4	☒	☐			Proper eating, tasting, drinking, or tobacco use											☐	☐	5	19	☐	☐	☐	☒	Proper hot holding temperatures											☐	☐	
5	☒	☐			No discharge from eyes, nose, and mouth											☐	☐		20	☒	☐	☐	☒	Proper cold holding temperatures											☐	☐	5
Preventing Contamination by Hands																		21	☐	☐	☐	☒	Proper date marking and disposition											☐	☐		
6	☐	☒			Hands clean and properly washed											☐	☐		22	☒	☐	☐	☐	Time as a public health control: procedures and records											☐	☐	
7	☐	☒			No bare hand contact with ready-to-eat foods or approved alternate procedures followed											☒	☒	5	Consumer Advisory																		
8	☐	☒			Handwashing sinks properly supplied and accessible											☒	☐	2	23	☐	☐	☒		Consumer advisory provided for raw and undercooked food											☐	☐	4
Approved Source																		Highly Susceptible Populations																			
9	☒	☐			Food obtained from approved source											☐	☐		24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered											☐	☐	5
10	☐	☐	☒		Food received at proper temperature											☐	☐	5	Chemicals																		
11	☒	☐			Food in good condition, safe, and unadulterated											☐	☐		25	☐	☐	☒		Food additives: approved and properly used											☐	☐	5
12	☐	☐	☒		Required records available: shell stock tags, parasite destruction											☐	☐		26	☒	☐	☐		Toxic substances properly identified, stored, used											☐	☐	
Protection from Contamination																		Conformance with Approved Procedures																			
13	☒	☐	☐		Food separated and protected											☐	☐	4	27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan											☐	☐	5
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized											☐	☐	5																			
15	☒	☐			Proper disposition of unsafe food, returned food not re-served											☐	☐	2																			

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

GOOD RETAIL PRACTICES																	
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)							
Compliance Status															COS	R	WT
OUT																	
Safe Food and Water																	
28	☐	Pasteurized eggs used where required											☐	☐	1		
29	☐	Water and ice from approved source											☐	☐	2		
30	☐	Variance obtained for specialized processing methods											☐	☐	1		
Food Temperature Control																	
31	☐	Proper cooling methods used; adequate equipment for temperature control											☐	☐	2		
32	☐	Plant food properly cooked for hot holding											☐	☐	1		
33	☐	Approved thawing methods used											☐	☐	1		
34	☒	Thermometers provided and accurate											☐	☐	1		
Food Identification																	
35	☐	Food properly labeled; original container; required records available											☐	☐	1		
Prevention of Food Contamination																	
36	☐	Insects, rodents, and animals not present											☐	☐	2		
37	☒	Contamination prevented during food preparation, storage & display											☐	☐	1		
38	☐	Personal cleanliness											☐	☐	1		
39	☐	Wiping cloths: properly used and stored											☐	☐	1		
40	☐	Washing fruits and vegetables											☐	☐	1		
Proper Use of Utensils																	
41	☐	In-use utensils; properly stored											☐	☐	1		
42	☐	Utensils, equipment and linens; properly stored, dried, handled											☐	☐	1		
43	☐	Single-use/single-service articles; properly stored, used											☐	☐	1		
44	☐	Gloves used properly											☐	☐	1		
Utensils and Equipment																	
45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used											☐	☐	1		
46	☒	Warewashing facilities; installed, maintained, used, test strips											☐	☐	1		
47	☐	Nonfood-contact surfaces clean											☐	☐	1		
Physical Facilities																	
48	☐	Hot and cold water available; adequate pressure											☐	☐	2		
49	☐	Plumbing installed; proper backflow devices											☐	☐	2		
50	☐	Sewage and waste water properly disposed											☐	☐	2		
51	☐	Toilet facilities: properly constructed, supplied, cleaned											☐	☐	1		
52	☐	Garbage/refuse properly disposed; facilities maintained											☐	☐	1		
53	☒	Physical facilities installed, maintained, and clean											☐	☒	1		
54	☐	Adequate ventilation and lighting; designated areas used											☐	☐	1		
Administrative Items																	
55	☐	Current permit posted											☐	☐	0		
56	☒	Most recent inspection posted											☐	☐	0		
Compliance Status															YES	NO	WT
Non-Smokers Protection Act																	
57		Compliance with TN Non-Smoker Protection Act											☒	☐	0		
58		Tobacco products offered for sale											☐	☐	0		
59		If tobacco products are sold, NSPA survey completed											☐	☐			

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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Genesis 02/01/2024 Signature of Person In Charge Date
Signature of Environmental Health Specialist Date

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

Establishment Number #: 605256392

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3comp not set up	Cl		

Description	Temperature (Fahrenheit)
Ric 1	39
Ric 2	40
Ric 3	39

Description	State of Food	Temperature (Fahrenheit)
Ham in ric	Cold Holding	40
Milk in ric	Cold Holding	41
Heavy whipping cream in ric	Cold Holding	40

Observed Violations

Total # 10

Repeated # 0

- 1: Employee responsible for dish washing said she has never seen test strips and does not know how to use them.
- 6: No hand washing occurred during inspection as i witnessed employees handle card board boxes and also leave bakery section and come back in to do bakery prep.
- 7: Employee bagging bread is not wearing gloves. Cos by discarding bread and having her put on gloves.
- 8: Hand sink in bakery area is blocked. Cos by removing carts.
- 34: Missing several thermometers in various coolers.
- 37: Rolling racks of unprotected bread sitting out in display area for customers to help themselves.
- 37: Employee drinks stored improperly throughout.
- 46: No cl test strips.
- 53: Concrete floors need to be resealed.
- 56: Once again inspection report is not posted

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Hornito Bakery 2

Establishment Number : 605256392

Comments/Other Observations

- 2: Pic has some knowledge.
- 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.
- 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: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: In range
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Have time policy but currently do not have any shell eggs sitting out.
- 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.
- 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.

Establishment Information

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

Establishment Information	
Establishment Name:	El Hornito Bakery 2
Establishment Number #:	605256392

Sources			
Source Type:	Food	Source:	Sysco
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
615 957 1783			
This is the third time in a row you have been asked to reseal the floors in the bakery section. You have 90 days to reseal floor or enforcement action can occur.			