



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: El Mezcal Restaurant
Address: 9947 Wolf River, STE 111
City: Germantown
Inspection Date: 03/09/2023
Time in: 03:30 PM
Time out: 04:45 PM
Risk Category: 03
Number of Seats: 140

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: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Categories include 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, and 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: Compliance Status (OUT) and COS, R, WT. Categories include 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, and Compliance Status (YES, NO, WT).

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: 03/09/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/09/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Mezacal Restaurant
 Establishment Number #: 605205226

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
No Smoking signs or the International *Non-Smoking* symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in Refrigerator	40
Walk-in freezer	10

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Beef	Hot Holding	160
Rice	Hot Holding	165
Beans	Hot Holding	165
Chicken	Hot Holding	160
Queso sauce	Hot Holding	170
Burrito sauce	Hot Holding	180
Enchilada sauce	Hot Holding	170
Lettuce	Cold Holding	50
Tomatoes	Cold Holding	46
Pico de gallo	Cold Holding	48
Guacamole'	Cold Holding	48
Raw chicken	Cold Holding	50
Raw beef	Cold Holding	48
Raw steak	Cold Holding	50
Raw shrimp	Cold Holding	48

Observed Violations

Total # 9

Repeated # 0

1: PIC cannot demonstrate knowledge.

14: The ice machine and the beverage nozzles are soiled. Please empty ice machine and wash, rinse, and sanitize. Please follow the same process for nozzles: wash, rinse, and sanitize.

20: Several foods are not holding 41 or below. All cold holding foods must be 41 or below.

33: Observed frozen meat being held at room temperature to thaw. Proper thawing technique must be performed for frozen foods. Frozen foods may only be stored in refrigerator until thawed or held in an empty sink with no dishes or utensils near while under cold running water until thawed.

35: Food storage containers must be labeled according to contents. (Rice, beans, chips, etc). Label all foods in the freezer according to its contents that do not have an original label.

37: There are several foods that are not covered and/on the floor. Please cover all foods after they have been proper cooled and/or between uses. No food or food container's can be on the floor. Foods must be stored on shelves off the floor.

42: Plates are improperly stored on serving line. All eating and serving vessels on serving line must be inverted.

51: One soap dispenser in men's restroom is empty, and there are a few stained tiles in the hallway by the restrooms and and in the women's restroom.

53: Please maintain cleanliness of floor between shifts and during downtime.



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Comments/Other Observations

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***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: Source:

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Additional Comments