

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit El Mezacal Restaurant Permanent O Mobile Type of Establishment 9947 Wolf River, STE 111 O Temporary O Seasonal

Germantown Time in 03:30 PM AM / PM Time out 04:45; PM City

Embargoed 000 O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

03/09/2023 Establishment # 605205226

Number of Seats 140 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, HA, HO) for

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc	S=cor	recte	d on-si	te duri	ing int	spection
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cool
1	0	質			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0	0	Proper
	IN	ОИТ	NA	NO	Employee Health		_		17		ŏ	ŏ	XX.	Proper
2	MC.	0			Management and food employee awareness: reporting	0	0	\neg		Ť	Ť	Ť	-	Coolin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	000
	IN	ОИТ	NA	NO	Good Hygienic Practices				18	×	0	0	0	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0	Proper
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	0	X	0		Proper of
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper
6	凝	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	THINE BS
	-				alternate procedures followed	_		ш		IN	OUT	NA	NO	
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥	×		Consun
		OUT	NA	NO	Approved Source	.	_	$\boldsymbol{\dashv}$		_	-			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteur
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_		000		rasicui
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	0		Food ac
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Taxic st
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	0	0	
19	X	0	0	0	Proper hot holding temperatures	0	0	
20	0	黨	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	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	OUT	NA	NO	Chemicals			
25	200	0	0		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathoge ns, chemicals, and physical objects into foods.

			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	ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	黨	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
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	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	×	١ (
59	1	If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a l in (10) days of the date of the

03/09/2023

Date Signature of Envir

03/09/2023

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. PH-2267 (Rev. 6-15) RDA 629 9012229200 Please call (to sign-up for a class.

Date

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 (Fahrenhelt)		
	I		l		

Equipment Temperature							
Description Temperature (Fahre							
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 # ()
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.
and the same continuous and the same same same same same same same sam

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: El Mezacal Restaurant	
Establishment Number: 605205226	
Comments/Other Observations	
3·	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
[11: 40:	
2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 15: 16: 17: 18:	
15. 15·	
16·	
17:	
18:	
19:	
21:	
19: 21: 22: 23: 24: 25: 26: 27: 57:	
23:	
24:	
25. 26·	
27·	
57:	
1:	
2:	
3:	
4:	
5:	
6:	
[/. 50·	
50. 1·	
2:	
3:	
2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5:	
5:	

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: El Mezacal Restaurant		
Establishment Number: 605205226		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information						
Establishment Name: El Mezacal Restaurant						
Establishment Number #: 605205226						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						