

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Memphis Time in 03:05 PM AM / PM Time out 04:05; PM City 02/28/2023 Establishment # 605220118

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

La Hacienda Meican Restaurant

3170 Village Shop Dr.

Risk Category О3 04 Follow-up Required 级 Yes O No

Embargoed 000

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	4≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		¢	05=0	correct	ed on-si	ite dur	in
					Compliance Status	cos	R	WT					Ξ
	IN	OUT	NA	NO	Supervision				Ш	IN	оит	NA	ı
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	6 💥	-	0	H
-	IN	ОИТ	NA	NO	Employee Health	-		-		7 0		ŏ	t
2	MC.	0	-		Management and food employee awareness; reporting	0	ТО	$\overline{}$	lH	Ť	Ť	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Н	IN	ООТ	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8	0	0	t
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19	9 💥	0	0	t
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	[2	0 2		0	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [2	1 0	100	0	Γ
6	黨	0		0	Hands clean and properly washed	0	0		Ιſ	2 0	0	×	Γ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	IN	_	NA.	ł
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1 17	3 0	0	M	t
	IN	OUT	NA	NO	Approved Source				ľ	3 0	1	240	l
9	嵩	0			Food obtained from approved source	0	0		ΙГ	IN	OUT	NA	Γ
10	0	0	0	3%	Food received at proper temperature	0	0	1	1 5	4 0	0	333	Ì
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	* 0	10	300	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	ОИТ	NA	Ī
	IN	OUT	NA	NO	Protection from Contamination					5 0		X	I
13	黛	0	0		Food separated and protected	0	0	4	1 [2	6 1	0		1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	ĺ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×	Ī

_	Compliance status		000	ĸ	** 1			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	24	O O Proper date marking and disposition					•
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	黨	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

s, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	٧
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	ᄣ	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	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	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	328	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	0	In-use utensils; properly stored	0	0	Г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
44	0	Gloves used properly	0	0	

		Compliance Status	COS	-/	٧
	OUT	Utensils and Equipment	Щ.	_	
45	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	Sewage and waste water properly disposed		0	0	
51	0	O Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained		0	
52	×			0	
53	3%	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	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a (i) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

02/28/2023

Signature of Environmental Health Specialist Date

02/28/2023

**** 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: La Hacienda Meican Restaurant

Smoking observed where smoking is prohibited by the Act.

Establishment Number #: | 605220118

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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Commercial dish washer	Chlorine	50					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach in cooler	23			
Walk in cooler	41			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tomatoes	Cold Holding	39
Lettuce	Cold Holding	41
Pico de gallo	Cold Holding	36
Ground beef	Hot Holding	158
Rice	Hot Holding	167
Refried beans	Hot Holding	157

Observed Visited
Observed Violations
Total # 10
Repeated # ()
21: No date marking on food that was cooked yesterday. Food must be
discarded after 7 days.
31: No thermometer for cooling method
34: No thermometer in salsa cooler
35: Unlabeled food in coolers.
37: Uncovered food In coolers. Uncovered food on storage shelf
42: Improperly stored utensils and dishes . Please store utensils and dishes
inverted.
45: Cutting boards have too many grooves. Please replace Ice build up in deep
freezer
46: No sanitizer tests strips available
52: Dumpster lid is open. Please keep closed
· · · · · · · · · · · · · · · · · · ·
53: Ceiling tile is missing in women's restroom. Ceiling tile is stained in kitchen

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Info	rmation	
Establishment Name:	La Hacienda Meican Restaurant	
Establishment Number	605220118	

Comments/Other Observations		
1: 2: 3: 4: 5:		
6: 7:		22
8: 9: US Foods Sysco, Pansola		
1: 2: 3: 4: 5: 6: 7: 8: 9: US Foods,Sysco, Pansola 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 22: 23: 24: 25: 26: 27: 57: 58:		
25: 26: 27: 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.

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ee last page for	additional comments.	

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Establishment Number #: 605220118	
Sources	
Source Type:	Source:
Additional Comments	

Establishment Information