



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: La Hacienda Meican Restaurant
Address: 3170 Village Shop Dr.
City: Memphis
Time in: 03:05 PM
Time out: 04:05 PM
Inspection Date: 02/28/2023
Establishment #: 605220118
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: 01

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 sections: 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 sections: 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.

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: 02/28/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/28/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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)
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 Violations**

Total # 10

Repeated # 0

- 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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***Comments/Other Observations***

- 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:

\*\*\*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**