

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: 5 AGAVES MEXICAN RESTAURANT

Establishment Number #: 605255700

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)
Manual	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	40
Walk in freezer	0
Chest freezer in freezer with ice cream in dining area	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pico sauce on prep cooler	Cold Holding	41
Raw chicken on prep cooler	Cold Holding	42
Raw beef on prep cooler	Cold Holding	41
Raw shrimp inside of prep cooler	Cold Holding	34
Refried beans on steam table	Hot Holding	191
Cook chicken on steam table	Hot Holding	198
Cook rice on Steam table	Hot Holding	149
Cook chicken and beef with vegetables off grill	Cooking	196
Raw chicken in walk in cooler	Cold Holding	39
Cook beef in walk in cooler	Cold Holding	39
Cook chicken in walk in cooler	Cold Holding	40
Pico sauce in walk in cooler	Cold Holding	39
Milk in refrigerator in area at wait station	Cold Holding	40

Observed Violations

Total # 12

Repeated # 0

- 7: Employees cutting to tomatoes and touch them with bare hands (CA) train to use gloves and embargo 8 lbs
- 34: No visible thermometer in prep cooler in kitchen
- 34: No visible thermometer in refrigerator with milk at wait station
- 42: Stacking pans on top of each others while wet in area with three compartment sinks
- 43: Using to go bags to stored uncover cook rice init.
- 43: Box of single service lids stored on floor under rack near walk in coole
- 45: Using utensils with out a handle to store inside of container of salt, etc on storage shelf
- 46: Using a towel to hold water inside of three. Compartment sink. Note: Need stoppers
- 47: Blade of can opener extremely dirty
- 49: Leak at sanitary quick connect cartridge above prep cooler. Have a pam to catch water
- 53: Water damage ceiling tiles in area with three compartment sink
- 56: Last inspection not posted in customer view. A old report posted

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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.
- 6: Observed employee wash hands and place a new pair of gloves on after handling raw meat before handling ready to eat foods
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food 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: See temp chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temp chart
- 20: See temp chart
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Have a consumer advisory on menu
- 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.

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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:	Water
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Source:	City
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Source Type:	Food
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Source: LaCosecha foodservice, rest depot

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments