



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
77

Establishment Name: Chago's Mexican Restaurant
Address: 579 Almadale Rd
City: Smyrna
Inspection Date: 08/14/2023
Time in: 12:05 PM
Time out: 01:09 PM
Risk Category: 03
Number of Seats: 136

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 and Compliance Status. Rows 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 and Compliance Status. Rows 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.

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: 08/14/2023
Signature of Environmental Health Specialist: [Signature] Date: 08/14/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Chago's Mexican Restaurant  
 Establishment Number #: 605253839

**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)
Dish machine	Cl	0	
3 comp sink not set up	Cl		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in cooler	38
Make line cooler ambient temp	55

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Pico de gallo walk in cooler	Cold Holding	38
Cooked pulled chicken wic	Cold Holding	38
Refried beans wic	Cold Holding	38
Raw chicken wic	Cold Holding	39
Raw beef wic	Cold Holding	38
Cooked rice wic	Cold Holding	40
Raw shrimp make line cooler prepped 5hrs prior	Cooling	55
Raw chicken make line cooler prepped last night	Cooling	55
Raw beef make line cooler prepped 5hrs prior	Cooling	55
Rice steam well	Hot Holding	150
Cheese queso make line steam well	Hot Holding	145
Ground beef steam well	Hot Holding	150

## Observed Violations

Total # 8

Repeated # 0

4: Observed employee eating his lunch on food prep table.

14: Dish machine was not reading any chlorine. Hose from the bottle was not placed entirely in to pull from chlorine. Was able to receive a reading after fixing the hose.

18: Raw meats in reach in cooler across from stove not in proper cooling temp range. All meats temping at 55 degrees. Received an ambient temp of 55 degrees with my thermometer. Pic stated they prepped the raw meat early this morning and last night. Pic relocated the meats prepped this morning to walk in cooler to cool back down. Advised op to not use cooler until it has been serviced and reading proper cold holding temp.

26: One chemical spray bottle of purple liquid not labeled and one chemical spray bottle of yellow liquid not labeled. This is violation has been noted on 3 consecutive inspections. Permit may be up for revocation. Will discuss a food safety plan and deliver food safety fact sheets.

37: Employee gatoraide bottle stored in cooler directly next to food product.

41: Using plate as a scoop for rice in walk in cooler.

53: Floors throughout kitchen are in poor repair. Missing floor drain near wash area.

56: Most recent inspection not posted. 2022 copy is 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: Policy is present
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed great hand washing.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 19: See food temps
- 20: See food temps
- 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: Menu compliant
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.***

**Establishment Information**

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**Sources**

Source Type: Food Source: Pfg

Source Type: Water Source: Smyrna city

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Bunny\_718@hotmail.com

I will be back within 10 days for a follow-up inspection to verify all priority item violations have been corrected. Will send a food safety plan for repeat violation and applicable food safety fact sheets.

Permit could be up for revocation for repeat violation.