



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Rancho Cantina 2
Address: 1925-800 Madison Square Blvd
City: La Vergne
Inspection Date: 04/27/2022
Establishment #: 605258795
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 178

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. Includes sub-sections like 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. Includes sub-sections like 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: 04/27/2022
Signature of Environmental Health Specialist: [Signature] Date: 04/27/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 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)
Dish machine	Cl	0	
3 comp sink 1	Cl	100	
3 comp sink 2		100	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Beef fajita make line	Cooking	189
Cooked octopus ice bath 1 hr wic	Cooling	48
Raw beef make line drawer	Cold Holding	39
Raw chicken make line drawer	Cold Holding	38
Raw shrimp make line drawer	Cold Holding	39
Pico de gallo make line cooler	Cold Holding	40
Shredded lettuce make line cooler	Cold Holding	41
Refried beans make line steam well	Hot Holding	170
Rice make line steam well	Hot Holding	175
Queso make line steam well	Hot Holding	165
Salsa wic	Cold Holding	40
Raw beef wic	Cold Holding	39
Queso wic	Cold Holding	40

Observed Violations

Total # 9

Repeated # 0

8: Hand washing sink in back did not have any soap. Hand washing sink in the front did not have paper towels. This violation has been observed on 2 previous consecutive inspections. Applicable facts sheets will be sent as well as a risk control plan. Possible permit revocation will be discussed.

13: Food product in walkin freeze stored on the floor. Applicable food safety fact sheets will be sent and risk control plan will be discussed.

14: Dish machine is not pulling any sanitizer. Pic is to use the other two 3 comp sinks to wash, rinse, and sanitize.

26: Several chemical spray bottles not properly labeled. Chemical bottle stored next to clean plates. A warning letter will be requested due do this repeat violation. Will send applicable fact sheets and risk control plan will br discussed.

37: Employee coffee drink stored on prep table.

41: Plastic scoop with no handle stored in salsa in ric. Salsa bowl being used as scoop in flour container.

50: Observed food debris in front hand washing sink. Discussed with pic that hand sinks are only meant for washing hands.

53: Kitchen floor tiles are in poor repair in some areas.

56: Current inspection not 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: Employees stayed on task.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods. Discussed.
- 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: Frozen oysters in wif. Boxes had tags on them. See photo. Previous oyster records were available. Shipping is compliant on Interstate Certified Shellfish Shippers List.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temp.
- 17: (NO) No TCS foods reheated during inspection. Discussed.
- 18: See food temp. Discussed.
- 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 with consumer advisory and food products properly labeled.
- 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.

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Sources

Source Type: Food Source: Sysco, gs, prime meats

Source Type: Water Source: La vergne city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Rancho37086@gmail.com

Discussed proper hand washing, ware washing, food source, food storage, holding and cook temps, cooling when applicable, employee hygiene, employee health, demonstration of knowledge, and storage and use of toxic items. Food Establishment Regulations can be found at

<https://publications.tnsosfiles.com/rules/1200/1200-23/1200-23-01.20150716.pdf>. Please be sure you and all food handling employees are familiar with these regulations. Guidance/Educational documents can be found at <https://www.tn.gov/health/health-program-areas/eh/eh-foodlaw.html>. These are an excellent resource to help reduce the risk of a food borne illness. If you have any questions please do not hesitate to contact me.

Provided applicable fact sheet to operator regarding observed Priority Items.

Discussed implementing a Risk Control Plan (RCP) in order to obtain active managerial control over repeated Priority Items. Advised operator I was available to assist with developing the RCP.