

La Vergne

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rancho Cantina 2 Remanent O Mobile Establishment Name Type of Establishment 1925-800 Madison Square Blvd O Temporary O Seasonal

04/27/2022 Establishment # 605258795 Embargoed 0 Inspection Date

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

Number of Seats 178 Risk Category О3 04 Follow-up Required 级 Yes O No

ase Control and Prevention

Time in 11:56; AM AM / PM Time out 01:30; PM AM / PM

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, HA, HO) for ea

119	N=in compliance OUT=not in compliance NA=not applicable NO=not observe			ed		0	OS=cor		
	Compliance Status				Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 17
	IN	OUT	NA	NO	Employee Health				17
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0		
3	寒	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				18 19 20
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				21
6	100	0		0	Hands clean and properly washed	0	0		22
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	0	26			Handwashing sinks properly supplied and accessible	0	THE S	2	23
	IN	OUT	NA	NO	Approved Source				23
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0	1	24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	涎	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25 26
13	0	凝	0		Food separated and protected	0	20	4	26
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

Compliance Status						COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	оит	NA	NO	Chemicals			
25	0	0	<b>X</b>		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	X	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	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	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	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	885	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	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	1	- 11	
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	200	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned		0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
56	3%	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

d post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written re A sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

04/27/2022

04/27/2022

Signature of Person In Charge

\*\*\*\* 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 ) 6158987889 Please call ( to sign-up for a class.

Date

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



#### Establishment Information

Establishment Name: Rancho Cantina 2
Establishment Number #: |605258795

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
Garage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
Smoke from non-enclosed areas is inflitrating 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	CI	0						
3 comp sink 1	CI	100						
3 comp sink 2		100						

Equipment Temperature							
Temperature ( Fahrenheit							

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
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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Rancho Cantina 2
Establishment Number: 605258795

#### 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Rancho Cantina 2				
Establishment Number: 605258795				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye for additional comments.				

Establishment Information

# Establishment Information Establishment Name: Rancho Cantina 2 Establishment Number #: 605258795

_						
c	^		e.	^	•	•
_	u	и		ш	-	-

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 asist with developing the RCP.