

Establishment Name

Inspection Date

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit El Mezacal Restaurant Remanent O Mobile Type of Establishment

9947 Wolf River, STE 111 O Temporary O Seasonal Address

Germantown Time in 11:25; AM AM / PM Time out 12:05; PM AM / PM City Embargoed 000 07/27/2022 Establishment # 605205226

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

Number of Seats 140 Risk Category О3 04 Follow-up Required 级 Yes O No

ase Control and Prevention

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, NA, HO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status				COS	R	WT	
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	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			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN		NA	NO	Protection from Contamination			
13	篾	0	0		Food separated and protected	0	0	4
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

Compliance Status				COS	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	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	X	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	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	ľ
	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	
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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	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	
	OUT	Proper Use of Utensils	$\top$		
41	0	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	Г
44	10	Gloves used properly	-	0	

inspection R-repeat (violation of the same code provision)						
		Compliance Status	COS	R	WT	
	OUT Utensils and Equipment					
45 (		<ul> <li>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</li> </ul>			1	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	凝	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	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	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	0	
56	0	Most recent inspection posted	0	0	۰	
		Compliance Status	YES	NO	WT	
	Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 120	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	_ 0	0		

ost recent inspection report in a conspicuous manner. You have the right to request a hearing regions-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. sin ten (10) days of the date of the

Signature of Person In Charge

PH-2267 (Rev. 6-15)

07/27/2022

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\*\*\*\* 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. ) 9012229200 Please call ( to sign-up for a class.

Date

RDA 629

Date

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



#### Establishment Information

Establishment Name: El Mezacal Restaurant Establishment Number ≠: 605205226

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.	
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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)				
Low temp single rack	Chlorine	50	139				

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Cooler	40			
Left prep cooler	50			
Right prep cooler	38			
Walk in cooler	41			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Cheese dip	Hot Holding	160
Tomatoes	Cooling	45
Pico de gallo	Cooling	45
Lettuce	Cooling	44
Spinach dip	Cooling	48
Guacamole	Cooling	43
Sour cream	Cooling	44
Rice	Hot Holding	181
Cheese enchiladas	Reheating	165
Beans	Hot Holding	181
Ground beef	Hot Holding	181
Chicken	Hot Holding	186
Brisket	Hot Holding	177
Onions	Cooling	47
Tomato	Cold Holding	41

Observed Violations								
Total # 3								
Repeated # 0								
23: Menu has reminder, but is missing a disclosure of which specific items are								
offered raw or undercooked								
47: Food debris build up on sink handles and paper towel holders								
53: Metal floor piece in walk in cooler needs repair. Ice build up in walk in freezer								
100. Wetai noor proce in waik in occior noode repain too sand up in waik in noozer								

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



ES	stablishment Number: 605205226
_	amments/Other Observations
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:	
:	
:	
0:	(NO): No food received during inspection.
1:	
2:	(NA) Shell stock not used and parasite destruction not required at this establishment.
3:	
4:	
5: c:	
о: 7.	
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g.	
0:	
1:	(NO) There are no foods requiring date marking in the facility at the time of the inspection.
2: 4:	
5:	(NA) Establishment does not use any additives or sulfites on the premises.
6:	
7:	(NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
7:	
8:	
	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: El Mezacal Restaurant				
Establishment Number: 605205226				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: El Mezacal Restaurant								
Establishment Number #: 605205226								
Sources		1						
Source Type: Food	Source:	Gordon, kts trading, bsdia, shira						
Source Type:	Source:							
Source Type:	Source:							
Course Two	Carman							
Source Type:	Source:							
Course Type:	Source:							
Source Type:	Source.							
Additional Comments								
Additional Comments								