

Establishment Name

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

LOS CABOS OF GERMANTOWN

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

2037 EXETER SUITE #2 Address

O Temporary O Seasonal

O Yes 疑 No

Germantown City

Time in 02:25 PM AM/PM Time out 03:35: PM AM/PM

Inspection Date

Risk Category

02/12/2024 Establishment # 605302614

Embargoed 000

O Consultation/Other

Follow-up Required

Number of Seats 120

O Follow-up O Preliminary Purpose of Inspection MRoutine O Complaint О3

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	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	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	OUT		NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	X	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	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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	鼷	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	XX	Thermometers provided and accurate	0	0	г
	OUT	Food Identification		_	h
35	×	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	Г
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	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Г
44	0	Gloves used properly	0	0	г

pect	on	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	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	- :
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a hearing reg , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

02/12/2024

02/12/2024

\*\*\*\* 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: LOS CABOS OF GERMANTOWN

Establishment Number #: 605302614

# 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.

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)		

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach in cooler	37			
CES cooler	39			
Walk in freezer	-10			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cooked ground beef	Cooling	150			
Lettuce	Cold Holding	41			
Pico	Cold Holding	39			
Diced tomatoes	Cold Holding	38			
Guacamole	Cold Holding	38			
Shredded chicken	Hot Holding	199			
Cooked ground beef	Hot Holding	199			
Cheese sauce	Hot Holding	170			
Refried beans	Hot Holding	203			
Rice	Hot Holding	180			
Raw chicken	Cold Holding	39			
Raw steak	Cold Holding	39			
Sliced tomatoes	Cold Holding	38			
Raw shrimp	Cold Holding	37			
Raw ground beef	Cold Holding	37			

Observed Violations							
Total # 8							
Repeated # ()							
34: Missing thermometers for prep and walk in cooler. Please provide							
thermometers for all cooling units.							
35: Food containers are not labeled. Please label all food containers according to							
it's contents.							
37: Metal pan used as a scoop, stored inside of rice. Uncover foods in walk and							
reach in cooler. Uncovered food stored under steam table. Uncovered dry food							
stored on shelves. Please cover all foods to prevent contamination. Box of							
shrimp stored on the floor of walk in cooler. Must store 6 inches off the floor.							
39: Wiping cloths improperly stored on prep cooler. Must store all wiping cloths in							
sanitizer bucket.							
41: Ice scoop improperly stored in ice bin. Must store upright or in a covered bin.							
42: Clean plates and bowls stored upright. Must invert.							
45: Ice build up in walk in freezer. Inside of microve need cleaning. Please wash,							
rinse, and sanitize to maintain cleanliness. Cutting baord is deeply stained.							
Please clean or replace.							
46: No sanitizer (chlorine) present in dishwasher. Please have dishwasher							
serviced. PIC is instructed to use 3 compartment sink to wash, rinse, and							
sanitize until dishwasher is fixed.							
Samuze until dishwasher is likeu.							

<sup>\*\*\*</sup>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



Establishment Name: LOS CABOS OF GERMANTOWN	
Establishment Number: 605302614	
Comments/Other Observations	
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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.

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Establishment Number: 605302614				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: LOS CABOS OF GERMANTOWN							
Establishment Number #:	605302614						
Sources							
Source Type:	Food	Source:	U S Foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comment	s						