



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name: LOS CABOS OF GERMANTOWN
Address: 2037 EXETER SUITE #2
City: Germantown
Inspection Date: 02/12/2024
Time in: 02:25 PM
Time out: 03:35 PM
Establishment #: 605302614
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: O1
Follow-up Required: No
Number of Seats: 120

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 sections: 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

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: Ana C. Herrera
Date: 02/12/2024
Signature of Environmental Health Specialist: [Signature]
Date: 02/12/2024

TENNESSEE DEPARTMENT OF HEALTH
 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)

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 # 0

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.



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Comments/Other Observations

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***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: U S Foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments