

Establishment Name

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit LOS CABOS OF GERMANTOWN Remanent O Mobile Type of Establishment

2037 EXETER SUITE #2 O Temporary O Seasonal

Germantown Time in 03:10 PM AM / PM Time out 03:55; PM AM / PM City 12/12/2022 Establishment # 605302614

Embargoed 0 Inspection Date O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 120 Risk Category О3 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

112	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe							C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	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	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA		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	×				Handwashing sinks properly supplied and accessible		0	2
	_	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	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served		0	2

Compliance Status		COS	R	WT					
	IN	оит	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	300	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	X	0	Proper cooling time and temperature	0	0		
19	×	0	0	0	Proper hot holding temperatures	0	0		
20	24	0	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	3%		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	

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

PRACTICES

			GOO	D R	a/.\	
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	WT	
	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	2	
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT	Food Temperature Control			=	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	
32	0	Plant food properly cooked for hot holding	0	0	1	
33	0	Approved thawing methods used	0	0	1	
34	0	Thermometers provided and accurate	0	0	1	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	2	
37	238	Contamination prevented during food preparation, storage & display	X	0	1	
38	125	Personal cleanliness	38	0	1	
39	186	Wiping cloths; properly used and stored	120	0	1	
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensils			$\neg$	
41	0	In-use utensils; properly stored	0	0	1	
42	100		黨	0	1	
43	0	Single-use/single-service articles; properly stored, used	0	0	1	
44	0	Gloves used properly	0	0	1	

		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	_	Hot and cold water available; adequate pressure	0	0	2
49	_	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		Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	20	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	6
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h I8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ithin ten (10) days of the date of th

revida - le rer

12/12/2022

Date Signature of Environmental Health Spe

12/12/2022 Date

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

RDA 629

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



### Establishment Information

Establishment Name: LOS CABOS OF GERMANTOWN

Establishment Number #: 605302614

Yes

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Ecolab	Ecolab	100						
3 compartment sink	Autochlor	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	38				
Walk in freezer	0				

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Rice	Hot Holding	160			
Refried Beans	Hot Holding	165			
Queso	Hot Holding	165			
Ground Beef	Hot Holding	165			
Chicken	Hot Holding	165			
Tomatoes	Cold Holding	39			
Steak	Cooking	178			
Guacamole	Cold Holding	39			
Salsa	Cold Holding	39			

Observed Violations									
Total # 5									
Repeated # 0									
37: Uncovered food in walk in freezer									
38: No hair restraints									
39: Improperly stored wiping cloths									
42: Improperly stored ckean utensils									
53: Unshielded lights in walk in freezer									

<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

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Establishment Information	
Establishment Name: LOS CABOS OF GERMANTOWN	
Establishment Number: 605302614	
Comments/Other Observations	
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# See last page for additional comments.

<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 Name: LOS CABOS OF GERMANTOWN				
Establishment Number: 605302614				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: LOS CABOS OF GERMANTOWN								
The activity of the control of the c	302614							
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								