

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 240

O Farmer's Market Food Unit Mr. Panchos Remanent O Mobile Establishment Name Type of Establishment 1033 W Main St Ste 107 O Temporary O Seasonal Address Lebanon Time in 02:00 PM AM / PM Time out 03:59; PM City

07/14/2021 Establishment # 605253255 Embargoed 800 O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=c	om	ect
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П	I	IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1 1		0
	IN	OUT	NA	NO	Employee Health				1 17	7	2
2	ЭX	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 🗆	T	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	ı	IN
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8	8
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19	9	S
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		2	οĪ	С
	IN	OUT	NA	NO	Preventing Contamination by Hands] 2	1	24
6	100	0		0	Hands clean and properly washed	0	0] [2	J	С
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		+	IN
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	Ţ	Ħ
	IN	OUT	NA	NO	Approved Source				ľ	1	_
9	200	0			Food obtained from approved source	0	0			I	IN
10	0	0	0	×	Food received at proper temperature	0	0		15	4	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	1	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			I	IN
	IN	OUT	NA	NO	Protection from Contamination] [2		С
13	Ä	0	0		Food separated and protected	0	0	4	2	6	10
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [I	IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0

_					Compliance Status	COS	K	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	嵩	0	0	0	Proper reheating procedures for hot holding	0	0	9
	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	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	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	×	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

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

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	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	文	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	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	
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	0	Gloves used properly	0	0	

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment	1		
45	涎	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	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	Т		
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	180	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320

07/14/2021

nature of Environmental Health Specialist

07/14/2021 Date

Signature of Person In Charge

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mr. Panchos
Establishment Number #: 1605253255

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)					
Dish machine	CI	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	38				
Wic	51				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Pico	Cold Holding	40				
Shredded chicken	Reheating	174				
Refried beans	Hot Holding	161				
Chicken raw	Cold Holding	44				
Steak	Cold Holding	45				
Chicken filets	Cold Holding	39				
Shrimp	Cold Holding	43				
Chicken wic	Cold Holding	48				
Steak wic	Cold Holding	48				
Pork wic	Cold Holding	48				
Chicken wings wic	Cold Holding	48				
Pico wic	Cold Holding	48				
Cheese dip wic	Cooling	61				
Ham wic	Cold Holding	48				
Milk wic	Cold Holding	48				

Observed Violations									
Total # 9									
Repeated # ()									
20: Chicken, steak, and shrimp in ric under grill not in temp									
33: Fish thawing in bucket on floor by sink									
34: No thermometer in chest freezer									
36: Several flies in kitchen flying and landing on prep tables									
37: Mildew build up in ice machine									
41: Scoop down in spice mixture									
42: Dishes stacked wet on shelf by sink									
45: Severely grooved cutting boards									
53: Dirty water standing in broken floor tiles									

[&]quot;"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: Mr. Panchos
Establishment Number: 605253255

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: Employee washed hands after cleaning
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: See food temps
- 18: See food temps
- 19: 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: Statement on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Mr. Panchos	
Establishment Number: 605253255	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
Jee last page for additional commission	

Establishment Name: Mr.	anchos	
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Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Tolteci, PFG, IWC, Nashville foods					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comm	ents							