

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Time in 12:38 PM AM / PM Time out 01:39; PM

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

10/05/2023 Establishment # 605258446 Embargoed 0 Inspection Date

La Cocina Mexican Restaurant

8484 Sparta Pike

Watertown

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 62 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	# -in c	ompli	ance		OUT-not in compliance NA-not applicable NO-not observe	/ed		0	05=	con	recte	d or
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П	П	IN	ou
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	×	
	IN	OUT	NA	NO	Employee Health					17	0	7
2	700	0			Management and food employee awareness; reporting	0	О	$\overline{}$	11	\neg		
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	O
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	18	0	7
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19	嵩	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	ΙŒ	20	25	7
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	*	7
6	100	0		0	Hands clean and properly washed	0	0		ΙF	22	0	
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	01
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĪ	23	0	·
	IN	OUT	NA	NO	Approved Source				ľ	23	U	Ľ
9	200	0			Food obtained from approved source	0	0		П	П	IN	O
10	0	0	0	×	Food received at proper temperature	0	0	1	ΙŒ	24	0	_
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	Ηľ	24	U	١,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OI
	IN	OUT	NA	NO	Protection from Contamination					25		7
13	×	0	0		Food separated and protected	0	0	4] [26	×	7
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	Ol
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	C

Compliance status						000	K	** 1
	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	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	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	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	2	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

introduction of pathoge ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr	cos					
	Compliance Status							
	OUT							
28	_	Pasteurized eggs used where required	0	0	1			
29		Water and ice from approved source	0	0	2			
30		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	0	Contamination prevented during food preparation, storage & display	0	0	1			
38	0	Personal cleanliness	0	0	1			
39	0	Wiping cloths; properly used and stored	0	0	1			
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1			
43	0	Single-use/single-service articles; properly stored, used	0	0	1			
44	10	Gloves used properly	0	0	- 1			

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-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	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	- 3
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a n (10) days of the date of the

10/05/2023

Date Signature of Environmental He

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) RDA 629) 6154445325 Please call (to sign-up for a class.

10/05/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Cocina Mexican Restaurant

Establishment Number #: |605258446

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)					
3 comp sink	CI	100						
Dishwasher machine	CI							

Equipment Temperature					
Description Temperature (Fahren					
Ric	39				
Wic	39				
Ric2	39				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken breast	Cold Holding	39
Tomatoes salsa with paprika	Cold Holding	40
Steak shredded	Hot Holding	155
Queso	Hot Holding	139
Shrimp	Cold Holding	38
Rice	Hot Holding	147
Ground beef	Cold Holding	38

Observed Violations						
Total # 1						
Repeated # 0						
53: Floors are sticky on the grill area.						
, ,						
""See page at the end of this document for any violations that could not be displayed in this space.						

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic was perfectly answered y health policy questions.
- 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: Observed hand washing between tasks.
- 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.
- 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: See temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19: See food temperature
- 20: See food temperature
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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 Name: La Cocina Mexican Restaurant				
Establishment Number: 605258446				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: La Cocina Mexican Restaurant								
Establishment Number #: 605258446								
mass.								
Sources								
Source Type: Food	Source:	Us food ,Sams restaurant depo.						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
Arcelia.manriquez@yahoo.com								